EXPERIENCE JAPAN IN NEW YORK CITY DECEMBER, 2007 Vol.008

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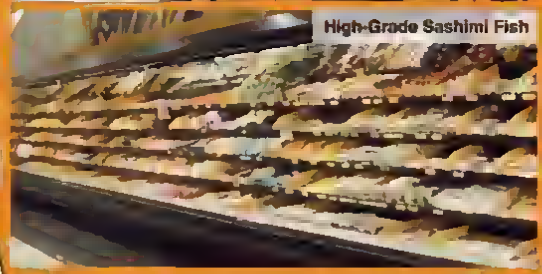

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CHOPSTICKS
[December 2007, Vol. 008]

CONTENTS

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ON THE COVER

2 **PEOPLE** MICHAEL ROMANO

He has helmed **Union Square Café (USC)**, the top-rated New York City restaurant, for over 20 years both as the executive chef and as a co-owner. This past March his new restaurant, **Union Square Tokyo (UST)**, was born. Recently returned from Japan, he talks about his efforts to launch UST and his adventures in Tokyo while chatting in his home base of the USC.

4 **WHAT'S NEW?**

SHOP **Books at Bryant Park**
BEAUTY **The Top Selling Mascara in Japan**
RESTAURANT **Inside Out Beauty: Pig's Feet**
FROM JAPAN **Japan Post Goes Private**

6 **DOWN IN OSAKA** **KONAMON ——Fast but Tasty: Cheap Eats in the Gourmet City**

FEATURES

8 **JAPANESE DINING**

December is the month for dining out, and as the holiday season draws near, people are getting hungry for new restaurants. Here, we introduce selections of Japanese restaurants, to spice up your dining plan. From casual to high end, from traditional to fusion, from romantic to lively.

42 **TRAVEL** **JAPAN'S ART SCENES**

As museums become more popular tourist attractions, Japanese museums are becoming more fascinating. For travelers looking for new destinations other than major cities like Tokyo and Kyoto, museums present a new and different face of modern Japan.

24 **Restaurant Guide**
34 **Grocery & Sake Guide**
38 **Conversation with Sake Sommelier**
46 **Focus: School** Calligraphy
47 **Focus: Health** Homeopathy
50 **Beauty/Health/School/Shop Guide**
55 **Language**
56 **Entertainment**
58 **Around Town: Events**
61 **Around Town: Happenings**

WHAT I LOVE ABOUT JAPANESE SOCIETY IS THE GREAT SENSE OF THE "WE." MICHAEL ROMANO

Michael Romano has helmed Union Square Café (USC), the top-rated New York City restaurant, for over 20 years both as the executive chef and as a co-owner. He also contributed to the opening of landmark restaurants like Tabla and Blue Smoke. This past March his new restaurant, Union Square Tokyo (UST), was born. Recently returned from Japan, he talks about his efforts to launch UST and his adventures in Tokyo while chatting in his home base of the USC.

Photo by Akiko Nishimura

Michael Romano. Born in New York, he entered the restaurant business even before attending culinary school. After graduation, he built up his career working in France, England, Switzerland, and across Europe. He joined Union Square Café in 1988, and shortly after that, the restaurant received three stars from the New York Times. It also earned a Zagat Survey #1 ranking as New York's Most Popular Restaurant. He has received numerous nominations and awards, including the James Beard Foundation's Best Chef in New York City.

How is UST going?

It's going well. When you talk about starting to develop a restaurant's personality, this restaurant (USC) is 22 years old. It wasn't until after the first few years that its personality started to develop, and it's still developing, still growing. So, to look at a restaurant that's only 7 or 8 months old, it's a baby. But I think it's got a good foundation.

How do you describe the differences between diners here and at UST?

Typically for Tokyo, there are many groups of women going out for lunch. The men, I think, go out more for dinner. This time, I saw more foreigners and more Americans than before. When I spoke to them, they had a lot of good comments. We have a lot of Australians in Japan, many more than we get here, I think, and they all seemed to like the food. A lot of them knew about USC in New York. The hardest thing to do with a new restaurant is to develop a base of new customers, a new clientele. It's not enough to just open your doors and say, "Ok, come on in, we're open." You have to know who's coming, why they're coming, what they like, what they don't like, what you can do to make them feel more at home. And that's very much what we're doing here: trying to make people feel at home.

The ingredients you get in Japan must be very different from what you can get in New York. How do you deal with that?

Some things are tricky to find. For example, I had two dishes that we're very well known for here in New York: *garlic potato chips* and *mashed potatoes*. When I first got to Japan in March, I started trying to develop those recipes and they gave me a certain potato that wasn't working. It just didn't cook right, the mashed potatoes didn't have right consistency. And I asked the chef, "Can you find me

something else? This isn't really working." And he came up with what's called a *May Queen* from Hokkaido, and it's beautiful. It's a great potato that's really good for mashed potatoes.

So, you try hard to incorporate unique Japanese ingredients into your dishes?

Exactly. For example, in New York we just pick a fish we want to serve, put it on the menu, and buy it every day. But in Japan the chef prefers not to commit to one particular fish so that he can get what's best at the market since it changes a lot. They use small purveyors for fish so we really depend on what the fisherman catches each day, just trusting that it's fresh. Also, we're using American beef at UST, which is good for the steaks, however, on the lunch menu, we have a hamburger. Our hamburger here is a very specific recipe from our butcher, made fresh every day, just for us. We tried to do something similar in Japan, and it wasn't quite right, so the chef developed the recipe using *wagyu* and different seasonings, that is really, really delicious, but it's different from the USC burger. So, for the moment, I think that's the best solution. It's better than trying to imitate what we do in New York and having it not taste as good.

What's the most popular dish in UST?

Well, let's see. Definitely *Ibelico Pork* is very popular, and *Grilled Garlic-Rubbed Fillet of Chu-Toro Tuna*. It's very interesting how this tuna actually developed. Our signature dish here in New York, for 22 years, has been the filet mignon tuna. We thought that would be a popular dish in Japan since it has Japanese ingredients, and then we discovered that it's not. So we analyzed it, trying to figure out why, and there were several reasons. So, instead of fighting it we decided to just do something different. So I developed this recipe with *Chu-Toro*, which is a beautiful piece of tuna. It came from a recipe I have here for steak where I rub it with lots of garlic, lots of black pepper, then grill it, slice it and serve it with lemon and coarse sea salt. So we tried that with the tuna and it was delicious and it's very popular now. Hopefully, we've just created our new signature dish, although we don't believe in telling you, the guest, what our signature dish is. You tell us what it is by ordering it. You enjoy it for years and years and years and then it becomes our signature dish. So, we'll see. Right now, we don't really have a signature dish in Tokyo.

About Life in Tokyo, would you share a couple of your experiences with our readers?

Well, just a few weeks ago I was on the subway, and I looked over and I noticed that there were two disabled people in kind of big wheelchairs. I didn't think anything of it, and then I looked again and suddenly thought to myself, "That's amazing. There are wheelchairs on this subway." Wheelchair accessible subways are not something that happens in New York. But what happened after that was even more amazing. I was watching as they got off at the station and there was a uniformed subway attendant waiting at the door where they were getting off, at the exact door. He had a ramp, and the door opened, he opened the ramp, and helped the person get off just like that (snaps his fingers). No delay. So, that means they had to call ahead, tell the station where they're getting off, where they were on the train, what door they're going to get out of. It's amazing. The best way I can put it is that what I love about Japanese society is that there's this great sense of the "We" as opposed to New York which is about "Me," I think Japanese society is about, "Ok, we're gonna live together on this island, and live in a civilized way and so we have to follow certain rules." And everybody knows what the rules are, and by and large people respect them. Maybe "agreements" is a better word for this. There are certain behaviors that everyone agrees to live by. And it works. And there is, I feel, respect for the person. Over and over and over, you see that the person is acknowledged as an important human being. I found that very refreshing.

You once mentioned that you like Asakusa. Why is that?

Because it's about more traditional Japanese goods. It's not the Gucci, Chanel and Tiffany. I love really simple things, *tenugui* or that kind of thing. And I just got very interested in *kimono* for men. So, I had a little adventure in *kimono*, looking for one for when I go back. I was walking around and there's a place ahead of me with *kimono* outside. So I went into the store. I didn't know at this point anything about *kimono* - how it's worn, the different layers, how you tie it - nothing. I was thinking I want to just get, like, a bathrobe. So, I wander around for a little while, talking as best as I could because they don't speak English and I bought two pieces, *kimono* and *haori*, and *obi* and *himo* and whatever. But whenever I find out about something interesting I always like to learn about it, the right way to do it, the significance, and so I started to research *kimono* online and I learned that I was missing the *nagajuban*, the long piece underneath the *kimono*. So, I went to **Matsuya Mitsukoshi** in *Ginza*, and they don't have any *kimono* for men. But in Matsuya, the sales girl, told me "Oh, just two blocks around the corner, there're wonderful *kimono* for men." **Motoji**, that what it's called, so of course I went. Now, this place is like the top of the line. It's only custom made. You have to pick the silk and so on. Fortunately one of the attendants spoke English. So, I started asking questions, she explained everything and I bought a magazine that had a lot of information with beautiful kimono pictures.

You didn't order a handmade kimono there?

Well, through my research I started to learn about all the different layers and how you wear it, so then I came back again to the store with the one I had bought. And they took my measurements, then they measured the one that I bought, and it turned out it didn't fit me. They were made for much shorter men. They said maybe they could fix it, but it would cost more than I would pay to buy it. I had no more time because I had to leave to come back to the US but I said in February, when I come back, I'm going to have one made, the full deal. So, I'm very excited about that. I think the idea of a formal *kimono* would be nice because I could wear it to the James Beard Awards. I think that would be a lot of fun.

— Interview by Noriko Komura

Union Square Tokyo

Tokyo Midtown Garden Terrace
9-7-4 Akasaka Minato-ku Tokyo 107-0052
TEL 03-5413-7780
(From the US, dial 011-81-3-5413-7780)

Shop

Books at Bryant Park

This fall saw the opening of an elegant three-story **Kinokuniya Bookstore** overlooking Bryant Park in midtown Manhattan. Now home to New York's "Fashion Week" events and a popular ice rink, Bryant Park has gone from seedy repository of indigents to sleek midtown jewel, and Kinokuniya's spacious new presence on its west side is yet another indicator of Japan's growing US prominence. Kinokuniya's latest outlet, the largest of nine in the US, retains its focus on Japan and Asia-related offerings. "We've put Japanese fashion books and magazines up front," said New York store manager John Fuller. "But the real [economic] driver now is manga and anime." At 24,000 square feet, the new store is one and a-half times bigger than its former Rockefeller Center outlet. Manga, anime and J-Pop paraphernalia dominate the top floor, which includes the Japanese pastry shop, Cafe Zaiya, and space for readings and events—like a recent cosplay party. The interior was designed by Singapore-based Kay Ngee Tan architects, and its blond-wood surfaces feel authentically Japanese—lean, minimalist, smart. "We've seen a recent spike in the interest in Japanese culture," said Fuller. "It's less about travel destinations, and more about the realities of contemporary culture." If you're looking for Christmas gifts from cool Japan, your destination is obvious.

Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st Sts)
Tel. 212-869-1700 www.kinokuniya.com
Mon-Sat 10am-8pm Sun. 11am-7:30pm

Beauty

The Top Selling Mascara in Japan Creates a "Naturally Dramatic Look"

Some beauty editors say mascara is the most important item for make-up. It instantly accentuates your face, indeed. Now a new product has been introduced to the United States, and it has already created a buzz among beauty bloggers and cosmetic lovers. **Imju Fiberwig** is the top selling mascara in Japan where women keep searching for better beauty items. The mascara is engineered to create perfect lashes with twice the amount of micro-fine interconnecting fibers. The lengthening and defining effect is just amazing. Once you apply it, your lashes look way longer than you would have imagined. It might not give you so much volume, but what Japanese women like about this product is that it looks natural. Thanks to the technology, this mascara separates and lengthens lashes very well. It is something like false lashes in a little red tube or miniature hair extensions. Another distinctive feature of this mascara is an instant drying formula, which creates a long lasting film coat around each hair. This prevents smudging. It is resistant to water, sweat, and oil, however, you can remove the mascara from eyelashes with warm water because the film coat is slackened in warm water. Lengthening effect, natural look, long lasting formula... You will witness Imju Fiberwig's unique approach to beauty and the value of Japanese products. Sephora carries this mascara at $22.

Info: www.sephora.com, www.fiberwig.jp (Official website/ Japanese)

Restaurant

Inside Out Beauty

Serving *pied de cochon* or pig's feet to New Yorkers, chef and owner *Hiro Okajima* prefers that his food simply be called *Tonsoku*. *Mr. Okajima* opened his first New York restaurant **Hakata Tonton** on October 10th, with the aim of creating a new wave in Japanese eateries. The restaurant's name shows its character well. Hakata is the largest city in Kyushu where pork is the broth of choice, and Ton refers to pig in Japanese. When asked why he moved into the West Village, *Mr. Okajima* points out, "Locals in the area are beauty-conscious." You may wonder what, "*Tonsoku* has to do with beauty." Well, believe it or not, *Tonsoku* is rich in collagen.

Most know collagen from cosmetic products. The idea is to go to the source and to absorb the collagen from the inside. *Mr. Okajima* calls it "beauty by eating." As the saying goes, you are what you eat. Among the ingredients used in the hotpots is *Kuko* (Lycium Fruit), known to promote vitality. The menu is fairly simple, however the choices may overwhelm at first glance. A three-course tasting menu is recommended for first timers, who may get confused as to what to choose. The entree of the course includes *Grilled Tonsoku*, *Tonsoku Hot Pot*, and *Rice Bibimbap*.

Across the street from Sheridan Square, Hakata Tonton bears an unassuming exterior next to a line of bars and taverns. With a room capacity maxing out at 32 people, the whole experience is cozy and comforting. So keep discriminations at bay and enjoy the delicacy Hakata Tonton offers.

Hakata Tonton
61 Grove St. NYC (bet. Bleecker St. & 7th Ave. South)
Tel: 212-242-3699 / www.tontonnyc.com
5:55pm-Midnight, Closed Mondays

From Japan

Japan Post Goes Private

What happens when Japan's public postal service goes private? That is a question millions of people in Japan are asking themselves right now as **Japan Post**, the nations largest postal carrier officially went private on October 1, 2007. Japan Post, which is also the world's largest savings bank and distributor of life insurance, holds about 330 trillion yen ($2.8 trillion), which is roughly more than half of the nation's gross domestic product.

The former Prime Minister *Junichiro Koizumi* had a postal reform bill passed in 2005, after calling for early parliamentary elections that saw to it that the Japan Post would go private in 2007. What this roughly means is that the immense financial assets of the company will be unlocked and this 10-year privatization process will make the postal divisions separate entities under a holding company controlled by the government. The move to privatization will in the end, allow the company to expand its operations. At the end of the transition period in 2017, the state's stake in the holding company, **Japan Post Holdings Co., Ltd.**, will decline to at least one-third, with the balance of shares sold to the public. While advocates of the reform see the financial opportunities of high-risk investment of that money into stocks strengthening the country's financial situation, for the ordinary Japanese person with a savings account, the fear is that privatization could lead to fewer banks in remote areas. *Koizumi*'s goal is simple: lower costs and increase efficiency. Only time will tell if it works.

日本郵便
日本郵政
郵便局
かんぽ生命
ゆうちょ銀行

KONAMON (粉もん)

Fast but Tasty: Cheap Eats in the Gourmet City

Osaka, the second largest city in Japan, has established such a unique food culture that no one can deny that it's become the capital of Japanese gastronomy. Osaka-jin, or residents of Osaka, have created numerous original dishes and eating habits, but among their many creations **KONAMON** culture is the standout. It's unique to Osaka and is a compound of KONA, meaning, "flour," and MONO, meaning "thing." The last syllable is dropped when Osaka-jin speak. KONAMON literally means any food made from flour, but the best definition is cheap, casual fast food sold by vendors. *Takoyaki* (octopus dumpling), *Okonomiyaki* (pan-fried batter cake), *Ikayaki* (Flour coated grilled squid) and *Udon noodles*, to name a few. In Osaka, KONAMON vendors are everywhere and this being a city of gourmands, even the cheapest street food still tastes amazing.

We have to go back to the late 16th century if we want to explore the roots of KONAMON. At the end of the War Period in Japan, the general *Hideyoshi Toyotomi* took power and built the foundation of Osaka. The region developed rapidly and became the center of the economy, politics and culture. Osaka was a trading hub where every kind of commodity converged from across the country and just like the New York Stock Exchange, everything moved super-fast and businessmen had to be served right away. Many vendors started making fast food using fresh ingredients that had just arrived at the market. This high-speed living also contributed to what's known as the "hasty" style of the Osaka-jin's personality.

Probably the most famous KONAMON in the world is *Takoyaki* or *Okonomiyaki*, both of which you can find in New York City. *Ikayaki* doesn't get as much attention as *Takoyaki* and *Okonomiyaki*, but Osaka-jin love their *Ikayaki*, which costs about $2. It's cooked in a flash: half a portion of squid is dipped in a light batter and pressed between two iron plates. It only takes a minute while *Takoyaki* takes three minutes and *Okonomiyaki* requires six minutes even at its fastest. This speed is what makes it so popular among hotheaded, fast-living Osaka-jin.

Since *Ikayaki* is grilled while being pressed, it becomes as thin as a crepe, but chocolate sauce and whipped cream aren't necessary to enjoy it - instead, you pour salty-sweet savory sauce over it. Texture-wise there are some differences among *Ikayaki*, depending on what kind of flour is used and how long it's cooked. The one in **Momodani Ikayakiya**, where *Ikayaki* originated is somewhat chewy but addictive. **Snack Park in the Hanshin department store**, which sells more than 12,000 pieces of *Ikayaki* per day, serves crispier ones. As the proverb says, "When in Rome, Do as The Romans Do," so it's mandatory for everyone to eat *Ikayaki* when they're in Osaka.

— Text by Noriko Komura, and research by Hitomi Yasuhara.

Momodani Ikayakiya still uses the same machine to cook *Ikayaki* 50 years ago
www.ikayaki.co.jp

Snack Park in Hanshin department store records the highest gross in *Ikayaki* sales. There is always long line but it moves relatively fast thanks to the cooking machine which allows to produce 42 pieces of *Ikayaki* per minute

ADVERTISEMENT

Top of the Line Seafood for Japanese Kaiseki

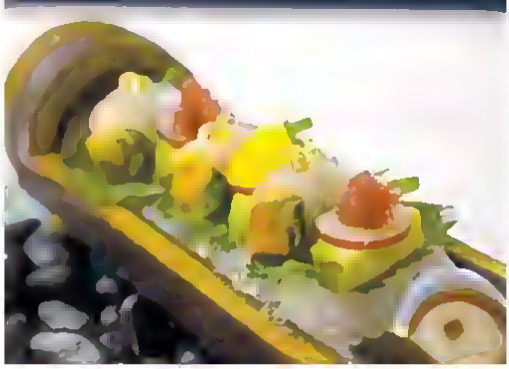
Azuma Foods' motto is to provide authentic Japanese seafood ingredients to restaurants all over the country, and their tremendous effort and attention are reflected at a Japanese restaurant in a Park Avenue hotel. Seating on real straw-braided tatami mats, the artfully decorated flower arrangement in the corner alcove and the sunlight through the paper shade at the window – the traditional Japanese dining room has everything for the perfection of the Zen atmosphere, which sets up the best state of mind for the joy of eating. **Hakubai**, the Japanese restaurant in **The Kitano New York**, a cozy hotel just south of Grand Central, has the most authentic traditional Japanese room in New York City. Not only the dining space, Hakubai pays painstaking attention to their food, and this is where Azuma Foods' products contribute most.

Mr. Yukihiro Sato is trained in one of the top Japanese kaiseki restaurants in Japan. Every dish is prepared so elaborately, and he spends much time and work for painstaking cooking.

Hakubai specializes in *kaiseki* style cuisine, which is the most formal dining style remaining in today's Japan. This style requires the food cooked in all the methods – boiling, grilling, raw, marinating, broiling, and you name it, and also requires the best ingredients in the best season of the year. Azuma Foods' high quality seafood is absolutely the qualified ingredients for Hakubai's top chef *Mr. Yukihiro Sato*, who is fully-trained in the traditional *kaiseki* cooking methods at one of the most prominent and respected Japanese restaurants in Tokyo.

Every dish is a work of art. *Mr. Sato* puts food on the right plate for the best presentation. Accordingly, he takes very seriously the color and the texture of the seafood ingredient he uses. Azuma Foods not only guarantees the quality level high enough for the color and the texture, their product also has uniqueness and creativity that would add decorative and visual elements to the dishes. Their signature product Tobikko, the flying fish roe, is one good example. Azuma has produced a gold color version of Tobikko in addition to their original orange color and dark, red, yellow and green. Each color has the traditional Japanese flavor such as wasabi, Japanese citrus and plum.

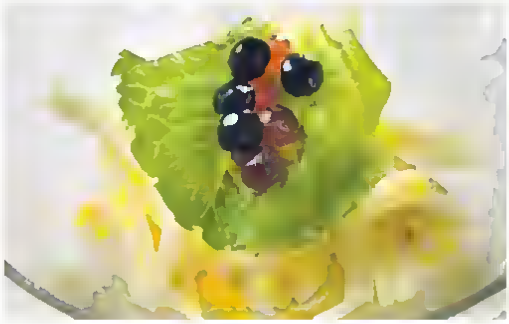
As much as other ingredients, seafood is very sensitive and fragile ingredient for Japanese *kaiseki*. It has to be just perfect for the cooking method, the season, the occasion, the customers' age, and the time of the meal. Mr. Sato must make sure the freshness and the quality of the ingredient, and Azuma Foods' products meet all his requirements. Azuma Foods has the special freezing methods and the special refrigerating facilities, which enable this seafood wholesale company to provide the seafood ingredients at the freshest and the best condition to restaurants nationwide. The very same flavor is tightly sealed and preserved in their package until the very moment of cooking.



Winter is the best season to have sea foie gras, one of the Japanese unique seafood available from Azuma Foods. Mr. Sato wraps this very rich piece and avocado with paper-thin flounder slices. Azuma's another product Tobikko (flying fish roe) comes in very handy in different colors such as gold, yellow and red for Hakubai's beautiful presentation.

"Our goal is to have our customers feel the real Japan once they step in this restaurant," says *Mr. Yasuyuki Kojima*, the Executive Assistant General Manager of the Kitano Hotel, which accommodates and runs the restaurant Hakubai. "Our customers look for the seasonal flavor and centuries-old traditional cuisine from Japan." And Azuma Foods takes the major responsibility for the quality of the best of the best seafood from Japan in New York City with their modern technology and the thorough product control and creativity.

HAKUBAI is located in The Kitano New York at 66 Park Avenue (on the corner of East 38th Street). Phone: 212-885-7111



Smoked calamari is served with thin-sliced vegetables. Mr. Sato seasons this calamari salad very simply by mixing in sesame oil and Azuma Foods' yellow Tobikko. Azuma's dark and red Tobikko adds some charms on top.

Expand your cooking and presentation horizon!
To learn more about Azuma, visit their informative website **azumafoods.com**, or call their friendly sales representatives in the Northeast office at **(201) 372-1112.**

Azuma Foods International Inc., USA
20 Murray Hill Parkway, Ste 130, East Rutherford, NJ 07073

JAPANESE DINING

December is the month for dining out, and as the holiday season draws near, people are getting hungry for new restaurants. Here, we introduce selections of Japanese restaurants, to spice up your dining plan. From casual to high end, from traditional to fusion, from romantic to lively. Don't miss this chance to expose yourself to new restaurants and enjoy unique dining experiences.

Find what you're looking for in the following 3 categories

(1) Get satisfaction from PARTY & GROUP DINING (Pages 9-13)

(2) SIGNATURE DISH, making your dinner memorable (Pages 14-19)

(3) ROMANTIC DINING for an unforgettable date (Pages 20-23)

ARIYOSHI

SUSHI AND JAPANESE TAPAS IN A CASUAL ATMOSPHERE

If you enjoy authentic sushi at a reasonable price in a relaxed setting, **Ariyoshi** is the perfect choice. The restaurant opened its door early this year just two blocks below Union Square. They serve fresh *sushi* and *sashimi* as well as various *kozara-ryouri* Japanese tapas which amuse customers who expect a homey Japanese dining experience. *Tofu Dengaku* (Grilled Tofu - $7) *Maguro Tartare* (Tuna Tartare - $9), and *Mini BBQ* (Assorted grilled beef - $11-16) are among the most popular dishes. A massive selection of sake makes the dining experience even more memorable. The restaurant also introduces seasonal menus like *nabe* and *oden*, or Japanese style hot pot which are good for groups. The restaurant has a private room which can accommodate 10-14 people. They accept reservations for up to 20 people and customize party menus according to your budget for groups of 8 or more people. Try authentic Japanese dishes in a cozy atmosphere with your friends and family.

Ariyoshi
810 Broadway
(bet. 11th & 12th Sts)
New York, NY 10003
TEL: 212-388-1884
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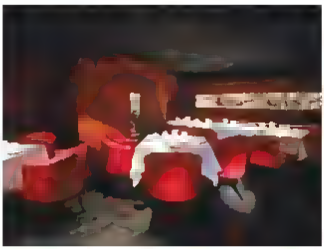
Fri, Sat: 12pm-1am
Sun: 12pm-11pm

CHANTO

VERSATILE, FLEXIBLE, AND EQUIPPED SWEET DEALS FOR PARTY SEASON

From casual to elegant, **CHANTO** in the West Village offers a versatile dining experience. The first floor, 'CHANTO Bar,' creates a casual atmosphere with a sushi bar, performance space and relaxed counter bar. You can try a *Kobe Beef Burger* and *Shio-Tonkotsu Ramen* (Noodles in Salt & Pork Broth), which were introduced just recently in this easy setting. On the second floor, the quiet and upscale 'CHANTO Upstairs,' they serve new Japanese cuisine created by the executive chef, *Kiyotaka Shinoki*. In this party season, CHANTO welcomes you with some sweet deals: discounts for groups with more than 5 people, private space for special events, drink-as-much-as-you-want service, and some other customized party plans such as night parties with a DJ and small parties within limited budgets. They have four separate spaces, maintaining unique qualities. All of the offers are valid through the end of January.



Chanto
133 Seventh Ave. South
(bet. W 10th & Charles Sts)
New York, NY 10014
TEL: 212-463-8686
www.chantonyc.com
Tue-Thu: 6pm-11pm
Fri: 6pm-Midnight
Sat: 5pm-Midnight
Sun: 5pm-10pm

Holiday Season Party Plans

special menus for parties of 5 up to 150
(Tax & Gratuity Included)

<Drink Plans>

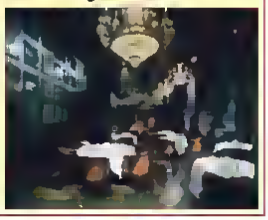
AYD Pans: $20, $25, $30
Open Bar Plans: $25, $30, $35

<Buffet & Dinner Plans>

Buffet Plans: $45, $55
Five Course Dinner: $65
Six Course Dinner: $85

Call us or visit our website for details.

CHANTO
Japanese Restaurant
212-463-8686
www.chantonyc.com
133 7th Avenue South
(bet. w10 & Charles Sts.)



GARYUBAI @ Cube 63

THE SAKE ACCOMPANIES RELAXED DINING AT HOMEY RESTAURANT

The second home of **Cube 63**, a successful Japanese restaurant on the Lower East Side, in the quiet residential area of Cobble Hill. The owner, *Ms. Suzanne Lau*, summarizes, "The customers here know what they want to eat They are relaxed, and they tend to spend more time to enjoy food and drink" One of the top selling sake in this restaurant is **GARYUBAI** "It's relatively inexpensive, but the taste is so good. It's smooth, light, fruity, and it has a lot of aroma," she says "Once people try the sake, they repeatedly order it." *The Lau Brothers, Ben and Ken*, who are the owner-chefs of this restaurant, introduce two kitchen appetizers, *Yellowtail Carpaccio* and *Scallop Special*, and an assorted sushi, *Omakase*, pairing for **GARYUBAI** They say, "Good quality of white fish sashimi would be good for the sake" From family gatherings to parties with friends to romantic dining, **Cube 63** always welcomes you

Cube 63
234 Court St.
(bet. Baltic & Kane Sts)
Brooklyn, NY 11201
TEL. 718-243-2208
Mon-Thu 12pm-3pm, 5pm-11:30pm / Fri 12pm- 3pm, 5pm-12 30am / Sat 2pm-12 30am / Sun 2pm- 11pm

EN JAPANESE BRASSERIE

TRADITIONAL YET INNOVATIVE JAPANESE CUISINE UNLIKE ANY OTHER

EN Japanese Brasserie in the West Village has been offering authentic and seasonal Japanese cuisine since 2003 Popular in Japan with over 25 EN restaurants, its cuisine is innovative and modern yet firmly rooted in classical Japanese cuisine. Mouthwatering dishes to try this winter are *Tonyu Yu Dofu* a freshly made tofu in creamy soymilk ($12), and *Wagyu Shabu Shabu*, soymilk hot pot with Japanese beef and an assortment of vegetables ($30) Open bar packages are also available from $15 per person per hour The main dining room is spacious with celestially high ceilings, and it holds up to 200 guests seated or 300 guests for a standing reception Five exclusive private rooms give the sense of being in a traditional Japanese home, and the antique environment is perfect for an intimate dining experience The versatile space along with authentic Japanese cuisine makes EN an ideal venue for corporate holiday parties as well as casual gatherings with friends and family

EN Japanese Brasserie
435 Hudson St
(bet Leroy St & Morton Sq.)
New York, NY 10014
TEL 212 647 9196
www enjb com
Sun-Thu 5 30pm-11pm
Fri Sat 5 30pm-Midnight

HATSUHANA PARK

AUTHENTIC JAPANESE IN COZY ATMOSPHERE.

Located in the heart of midtown **Hatsuhana Park** is loved by business-people. The restaurant is especially popular among Japanese expats because it serves high quality fish, rice, and assorted appetizers. Their food never disappoints even Japanese, who are selective about food from their home country. Also, people can enjoy traditional Japanese food in a casual atmosphere. What is more satisfying are the portions, It's really good deal. If you like trying various kinds of appetizers, *Box of Dream* is highly recommended. It is a dish containing nine different kinds of mini-appetizers in a bento box style package. Hatsuhana Park is the place you want to choose this coming party season. With its party room capacity of 15-30 people, the restaurant is also popular for parties and events among Japanese companies. The restaurant can arrange perfect menus according to your groups budget.

Hatsuhana Park
237 Park Ave.
(bet. 45th & 46th Sts)
New York, NY 10017
TEL. 212-661-3400
www.hatsuhana.com
Lunch: Mon-Fri
11:45am-2:45pm
Dinner: Mon-Fri.
5:30pm-10pm

LAN

MODERN JAPANESE CREATIONS FROM THE FINEST INGREDIENTS

LAN is regarded as the finest steakhouse in NY by the local Japanese. Its reputation is built upon the motto – the best food at the affordable prices, and the team of dedicated owners brings individual expertise to the table. *Mr. Mori* a purveyor of fine meats, *Mr. Kawamoto* a restaurateur, *Mr. Akiyama* an executive chef, and *Mr. Suzuki* a General Manager/sake sommelier. Their menu is designed with the finest seasonal ingredients available, and *Oregonian Kobe Beef Filet Mignon* is a must for meat lovers. At $55, it's the best price for any premium steak. Their nine-course tasting menu is available at $58 and $68 for the sushi tasting menu. *Wagyu Shabu-Shabu* (thinly sliced Japanese beef dipped in boiling broth and sauce) is also popular among patrons, along with sushi and sashimi appetizers. LAN welcomes large parties and offers a customized menu. It seats 50 guests and can hold up to 70.

LAN
56 Third Ave.
(bet. 10th & 11th Sts)
New York, NY 10003
TEL. 212-254-1959
www.lan-nyc.com
Mon-Thu: 5:30pm-1am
Fri & Sat: 5:30pm-2am
Sun: 5:30pm-11pm

OHANA HIBACHI SEAFOOD AND STEAKHOUSE

SWORDPLAY MEETS FAMILY DINING IN CITY ISLAND

Ohana, the family-oriented restaurant in City Island, provides "A Theatrical Dining Experience." What you see first when you step into the restaurant is a man dressed like a chef with the air of a samurai warrior. He slowly takes out a knife with a grin. He suddenly starts Kung-Fu like swordplay. The shrimp dance in the center of the grill. His action never stops. All you can do is watch his performance holding your chopsticks until the samurai chef serves food on your plate. The show goes on course after course. This magnificent performance must be enjoyed with a group of people. The restaurant has several party rooms, VIP Room for 12 people, Sunny Room for 50 people, and Bamboo Room for 65 people. They also have a special group price for a minimum of 25 people. Why don't you try the dining performing arts of Ohana during this party season.

Ohana Hibachi Seafood and Steakhouse
500 City Island Ave
Bronx, NY 10464
TEL: 718-885-0700
www.ohanahibachirestaurant.com
Mon - Thur: 12pm - 11pm
Fri: 12pm-Midnight
Sat: 2pm-Midnight
Sun: 2pm-11pm

SUSHIDEN MADISON

AN AUTHENTIC SUSHI EXPERIENCE IN A LONG-ESTABLISHED SUSHI RESTAURANT

With over 50 years of time-honored reputation in Japan, **Sushiden** opened the first New York location 20 years ago. Since then, the restaurant commits to the highest customer satisfaction, maintaining Japanese traditional techniques and creativity for the joy of eating. They only use the freshest seafood ingredients delivered daily from Japan, and all the chefs have had intensive training and years of experience in Japan. The waitresses add more authentic atmosphere to the restaurant serving in kimono. At the sushi counter, the chefs always carry casual conversation with customers while their hands are still working artfully and producing beautiful sushi pieces. Their five private rooms are perfect for the party dinner, and if combined, the rooms can take up to 12 people. It is much worth it for private and the high quality authentic sushi experience. Check out their second location on 6th Ave. and 49th St. as well.

Sushiden Madison
19 E 49th St.
(bet. 5th & Madison Aves)
New York, NY 10017
TEL: 212-756-2700
www.sushidan.com
Lunch: 11:45am-2:15pm
Dinner: 5:30pm-10pm
Closed Saturdays and National Holidays

SUSHI HANA

LOCALS' FAVORITE SUSHI PLACE ON THE UPPER EAST SIDE

Sushi Hana opened its door on the Upper East Side in 1995. For over 10 years, the restaurant has bustled with regulars such as families and office workers who seek a relaxing dining experience. Last year, the restaurant was renovated under the theme of "Modern and Comfort in mind." "We've been keeping high standards for both quality of fish and service for a decade. Also, our prices are very reasonable, so people can enjoy food every day," says the manager, *Mr Frankie Ng*. The dishes most sought after here are *Spicy Tuna Tartar*, *Salmon Fever Roll*, and *Grazed Yellowtail with White Truffle Oil*. *Pumpkin Sticks*, mashed pumpkin wrapped by spring roll sheet is another hit especially among kids. For a group, a *Group Platter*, set of *sushi*, *sashimi* and *makimono* is recommended. It serves from $120 and is good for 6 people. The 6-seating private area in the Mezzanine is the best for enjoying this dish. The restaurant takes reservations for groups from 6 to 10 people.

Sushi Hana
1501 2nd Ave
(at 78th St)
New York, NY 10021
TEL: 212-327-0582
Mon-Thu
12pm-3pm & 5pm-11pm
Fri & Sat: 12pm-11:30pm
Sun: 12pm-10:30pm

THE MOST LOVED JAPANESE RESTAURANT IN UPPER EAST SIDE OVER A DECADE

SUSHI HANA
1501 2nd Ave New York NY 10021
212-327-0582

FIREY REBEL @ Sushi Samba

HOT TODDY OF IMO (SWEET POTATO) SHOCHU, *HEIHACHIRO*

Liquors and wines are inevitable at parties, gatherings, and merrymakings. You would absolutely charm your guests when you serve an original cocktail, just right for this season. *Firey Rebel*, using imo shochu **HEIHACHIRO**, will be the winner. One of the creators of this cocktail, *Mr Paul Tanguay*, the former corporate beverage director of **Sushi Samba** and co-founder of **Tippling Bros.** says, "It's a play on a hot toddy," he reveals how he got the inspiration. HEIHACHIRO and flamed Bacardi 151 are the two key ingredients. Honey, black tea, flamed orange peel, and hazelnut sugar powder blend into them miraculously. The result is a multi-layered burning flavor. "What I like about this cocktail is that it keeps the integrity of the imo-shochu. Since it is served warm, it allows the aromatics to be expressed while balancing the gentle sweetness of the honey with the earthy finish of HEIHACHIRO." Although the cocktail is not served at Sushi Samba, he suggests you make and enjoy it at home.

Heihachiro is available at **Sushi Samba** by the bottle, by the glass and in cocktails as well.
www.sushisamba.com

A Shochu Moment with Kyoya
- Miyazaki's Oldest Shochu Distillery -
Vol.3 Hei-hachi-ro, the 'Thick-boned Shochu'

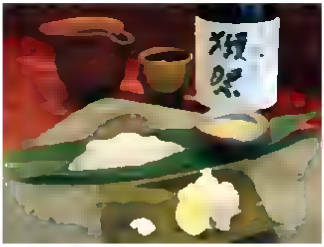
Shochu [illegible] - literally a liquor [illegible] strengthened by [illegible] is our national distilled spirit with 500+ years of history. In Japan, Heihachiro and most other good shochu (at 20-25% alcohol) are more a food companion (just like premium sake) and hardly booze. By law, 'authentic' shochu is one-time distilled only, that is quite the opposite of 3 or 10-time distilled vodka. The difference? The rich flavors of whatever raw materials are used rather than trying to get the alcohol as neutral as possible. Therefore, calling a premium authentic shochu a 'Japanese vodka' is perhaps a mis-, or at least misleading, statement.
Among many imo (sweet potato) shochus in the market, Heihachiro is "thick-boned". Brewed with masculine black *koji* microbes and distilled in the old fashioned way, it is a Cabernet of shochus. Its subtly sweet nutti-ness somehow reminds of your Japanese mom (even if you don't have one!) yet embraces heavier meaty or fried dishes with its crispy dry finish. On the rocks and with water is good, but also try pouring it over an equal amount of hot water in a mug - for an aromatic Japanese nightcap. *-Hiro Tejima*

Information
Get your bottle of "Hei-hachi-ro" at *Landmark Wine & Sake* in Chelsea
167 W 23rd St btwn 7th Ave & Avenue Of The Americas 212.242.2323
Distributed by JFC International Inc. 718.456.6205

DASSAI 23 @ 15 East

IDEAL COMPANIONS: REFINED SAKE AND EXQUISITE SASHIMI DISH

15 East serves authentic Edo-mae sushi and contemporary Japanese cuisine. The restaurant pleases fastidious food connoisseurs as well as attracting those who like to explore new taste. One of sake they love is daiginjo **DASSAI 23**. "The taste represents how much the brewer is particular about brewing. The milling rate is so high that they can realize such a clean taste." *Mr. Akiyuki Sonada*, sake sommelier, remarks. *Mr. Masato Shimizu*, executive sushi chef, also comments, "I wouldn't pair red meat fish like tuna and kanpachi with it. Even white fish like sea bream and sea bass would not match. I choose hirame (or flat fish)." Then he introduces two different hirame dishes, *ikejime no usudzukuri* and *kobujime no itodzukuri*. The traditional Japanese cooking techniques he employs draw completely different texture and taste from a fish.



Equally sophisticated, **DASSAI 23** and the dish are rapport with each other.

15 East
15 E. 15th St.
(bet. 5th St. & Broadway)
New York, NY 10003
TEL: 212-647-0015
www.15eastrestaurant.com
Mon-Fri: 11:45am-2pm, 6pm-10:30pm
Sat: 6pm-10:30pm

WHERE TO ENJOY DASSAI 23

15 East
15 E. 15th St.
(Union Sq. W. & 5th Ave.)

Chanterelle
2 Harrison St.
(Hudson St.)

Chanto
133 7th Ave. South
(bet. 10th & Charles St.)

En
435 Hudson St. (at Leroy St.)

Kai
822 Madison Ave.
(bet. 68th & 69th St.)

Lan
56 3rd Ave.
(bet. 10th & 11th St.)

Megu
62 Thomas St.
(Church & W. Broadway)

Megu Midtown
845 UN Plaza
(bet. 1st Ave & 47th St.)

Namase
522 Mamaroneck Ave, White Plains

Sachiko's on Clinton
25 Clinton St.
(E. Houston & Stanton St.)

Sakagura
211 E. 43rd St. (bet. 2nd & 3rd Ave.)

Sake Hana
265 E 78th St. (bet. 2nd & 3rd Ave.)

Shinbashi
7 E. 48th St.
(bet. 5th & Madison Ave.)

Soto
357 6th Ave. (Washington Pl.)

Sushiden
15 E. 45th St.
(bet. 5th & Madison Ave.)

Sushi of Gari
370 Columbus Ave.
(bet. 77th & 78th St.)

Sushi of Gari 46
347 W. 46th St. (bet. 8th & 9th Ave.)

Sushi Senon
30 E. 33rd St.
(bet. Madison & Park Ave. S.)

The Nippon Club
145 W. 57th St.
(bet. 6th & 7th Ave.)

Yakitori Toriyo
248 E. 52nd St., 2Fl.
(bet. 2nd & 3rd Ave.)

and more

ABURIYA KINNOSUKE

JAPANESE RICE SPECIALLY COOKED IN CLAY POT

Aburiya Kinnosuke opened its door in 2005 as the first robata-yaki (home style charbroil grill) restaurant. They are very precise about the charcoal for the grill, the quality of sashimi directly from Japan, authenticity and freshness of each ingredient, dashi broth and Japanese sake. All of these must be accurately picked so that every one of their dishes would carry the truly authentic Japanese taste. Their recommendation is *the rice cooked in a clay pot*. This cooking method maximizes the rice's richness, sweetness and texture, and even the "overcooked" crispiness comes out tasty thanks to the unique effect from the clay pot. "Before eating, mix the rice well along the pot wall and put the air between each grain of rice to eliminate the excessive moisture," says the manager. "Enjoy the first scoop plain, then add some toppings for the second scoop. The last scoop should be good for *ochazuke porridge*."

Aburiya Kinnosuke
213 E. 45th St.
(bet. 2nd & 3rd Sts.)
New York, NY 10017
TEL: 212-867-5454
Mon-Fri: Lunch 11:30am-2pm, Dinner 5:30pm-Midnight
Sat-Sun: Dinner 5pm-11:30pm

KARATANBA @ Azusa of Japan

DELICACY OF WINTER: BLOWFISH & BLOWFISH-INFUSED HOT SAKE

When winter hits Japan, gourmands rush for delicacies like oyster, crab, sea foie gras etc Among them, blowfish is crowned as the king of winter delicacies **Azusa of Japan** offers a full line of blowfish dishes every winter *Tecchiri* (blowfish hot pot cooked at table), *Tessa* (blowfish sashimi) and *Yubiki* (lightly boiled blowfish skin) What is inseparable from these dishes is *Hirezake* (blowfish fin sake), and **Ozeki Brewery** brews it perfectly ' *Hirezake* must be served hot As you warm sake, the degree of alcohol decreases, and the taste becomes milder When you soak a slightly grilled fin in hot sake, the flavor of the fin infuses into the sake It's addictive, " says the executive chef *Kazuhiro Hirose* They also carry the sake, **KARATANBA** from the same brewery It is renowned for its dry, clean taste, and it goes very well with blowfish Don't miss this chance of exploring the Japanese winter delicacy and exquisite **KARATANBA**.

Azusa of Japan
3 E 44th St
(bet 5th & Madison Aves)
New York NY 10017
TEL 212-681-0001
Mon-Fri 12pm-2 30pm,
5 30pm-10pm
Sat 5 30pm-9 30pm

Over the ocean, traditional taste and brewing technique — Now the global brand is Ozeki Sake.

Water
from the Sierra Nevada, harmonious balance of essential minerals and mellow taste

Rice
selected short grain rice nurtured and grown exclusively for Ozeki in rich Sacramento valley

Tradition
centuries of sake brewing a lifelong commitment to excellence and the harmony of tradition and technology

OZEKI SAKE
Taste the Difference

www.ozekisake.com
718-456-1818
question@ozekisake.com

BOZU

A UNIQUE EATING EXPERIENCE IN A MULTI-CULTURAL ATMOSPHERE

Bozu is a restaurant with a multi-cultural atmosphere that opened in 2004 in Williamsburg The multi cultural taste is seen everywhere in the restaurant; the interior with the theme of old Japanese sake cellar and temples, European and South American music, Japanese based cosmopolitan food and homemade fruit wines and sake Their fashionable artistic and homey elements all synchronize so well and create contemporary coziness The dish you must try is *Ryoan*, a Bozu's sashimi dish with salmon and a choice of scallop or yellowtail – thin sashimi slices tossed on *kataifi*, the Middle Eastern tiny pasta often seen in Greek and Turkish dishes The final touch is their special sauce made of *yuzu* a Japanese citrus, and hot red pepper infused shochu. The owner-chef *Mr Suzuki* advises, "To eat, use a spoon and scoop just like ice cream ' If you need a drink along with this dish, any kind of sake goes very well

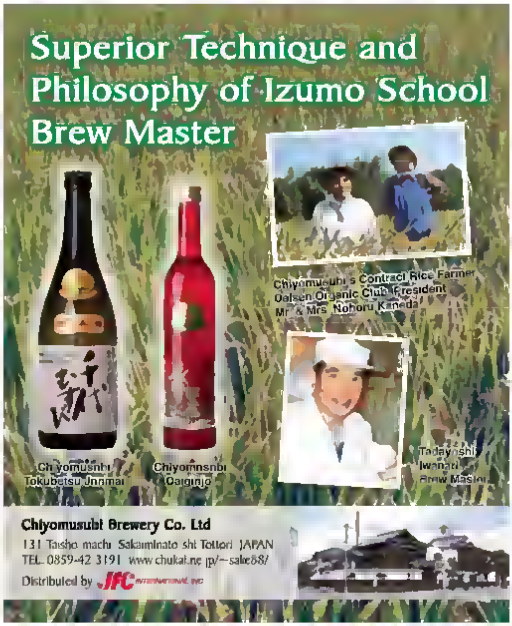
bozu
296 Grand St
(bet Roebling & Havemeyer Sts)
Brooklyn NY 11211
TEL 718-384-7770
www oibozu com
Mon-Thu Sun 6pm-
11 30pm
Fri Sat 6pm-12:30
Midnight

CHIYOMUSUBI: Tokubetsu Junmai @ Hatsuhana

"WINE-LIKE" SAKE WITH CAREFULLY CRAFTED SUSHI

"Fruitiness is something that stands out about **CHIYOMUSUBI: Tokubetsu Junmai**. It's more like wine than Japanese sake. It's well received by American customers in our restaurant," says *Mr. Kikuzo Shiraishi*, vice president of the prestigious sushi restaurant, **Hatsuhana**. One of the first Japanese sushi restaurants opened in New York, Hatsuhana has been prosperous over 30 years, serving authentic sushi and sashimi with the freshest and highest quality of ingredients and by sushi chefs' craft. The restaurant carries two products from CHIYOMUSUBI brewery: one is shochu, **HAMA NO IMOTA** and the other is sake, **CHIYOMUSUBI: Tokubetsu Junmai**. "I would recommend the latter one for pairing with sushi because both sake and sushi share their ingredient; rice," says *Mr. Shiraishi*. He suggests drinking sake cold as it is the best way to appreciate the sophisticated flavor.

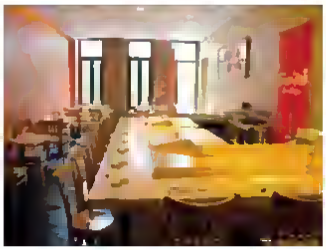
Hatsuhana
17 E. 48th St.
(bet. Madison & 5th Aves.)
New York, NY 10017
TEL: 212-355-3345
www.hatsuhana.com
Mon-Fri: 11:45am-2:45pm
5:30pm-10pm, Sat: 5pm-10pm



SACHIKO'S ON CLINTON

ELEGANT FUSION OF TRADITIONAL EDO-STYLE AND MODERN, CREATIVE SUSHI

Sachiko's on Clinton serves an elegant fusion of traditional Edo-style sushi and modern, creative sushi. Behind the traditional sushi bar, the chefs perform their magic using the very freshest fish, which together with their pleasant energy, brings out the best flavor. *Kushiage*, a time-honored favorite in Japan, is another of Sachiko's specialties. Beef, chicken or vegetables are threaded on bamboo skewers, breaded in homemade panko, and deep-fried to perfection. It is delicious with a surprisingly light taste and low calories. *Goma Dofu*, one of the traditional dishes of Kyoto cuisine, is made of mashed white sesame and a high quality starch. Their goma-dofu is fresher and has more health benefits than the typical variety made of roasted sesame. To accompany these dishes, Sachiko recommends *Yusura* (ginjo) and *Kakunkou* (daiginjo), excellent sake by Sudo Honke, the oldest sake brewery dating back to 1141 AD.

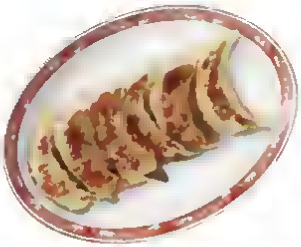


Sachiko's on Clinton
25 Clinton St.
(bet. E. Houston & Stanton Sts.)
New York, NY 10002
TEL: 212-253-2900
www.sachikosonclinton.com
Tue-Wed, Sun
5:30pm-midnight
Thu-Fri, Sat
5:30pm-1:00am

RAMEN SETAGAYA

GYOZA (JAPANESE STYLE FRIED DUMPLING): THE PERFECT PARTNER FOR RAMEN.

Ramen is noodle soup that many Japanese are crazy about. The dish originally came from China and was developed in Japan. Opened in the East Village just a couple of months ago, **Ramen Setagaya**, the spin-off of the well-known ramen place in Japan, keeps attracting a young crowd. What they are eager to try is the restaurant's signature dish, *shio-ramen*, salt flavored noodle soup, which is acclaimed as the best in Japan. The restaurant is so popular since its opening that the line in front of the restaurant never disappears, especially late at night. They recently introduced the one-and-only sidekick for *ramen* in Japan, *gyoza*, Japanese style fried dumpling. In the restaurant, three different flavors of *gyoza* are served, vegetable, shrimp, and pork base Yokohama Gyoza. People can enjoy freshly cooked *gyoza* all year round thanks to the newly equipped Gyoza Griller. Now, for a limited time, enjoy their special offer: *gyoza* with *shio-ramen* for $12 on Mondays.



Ramen Setagaya
141 1st Ave.
(bet. 8th & 9th Sts)
New York, NY 10003
TEL: 212-529-2740
Mon-Thu: Sun: 12pm-11pm
Fri, Sat: 12pm-Midnight

NANBU-BIJIN: TOKUBETSU JUNMAI @ Sobakoh

THE BEAUTY OF SUBTLETY RECOGNIZED IN HANDMADE SOBA

It's well known that Iwate region, the home of **NANBU-BIJIN** brewery, produces good buckwheat. Accordingly, the sake and soba (or buckwheat noodles) go very well. *Mr. Hiromitsu Takahashi*, the owner-chef of **Sobakoh** says, "The taste of soba is subtle and plain. **NANBU-BIJIN: TOKUBETSU JUNMAI** does not overpower the taste of *soba*, rather, they complement each other." He puts every single effort into making genuine handmade *soba*. He carefully chooses refined buckwheat, maintains a certain water temperature, and makes it from scratch every day. About serving style, "NANBU-BIJIN is best enjoyed cold. So as my soba," he adds, "If you eat cold soba, dipping it into sauce, you can actually taste the flavor, texture, and aroma retained in *soba* itself more." In Japanese culture, people eat *soba* in the end of the year. It's the most appropriate season for you to slurp genuine handmade *soba*.

Sobakoh
309 E. 5th St.
(bet. 1st & 2nd Aves)
New York, NY 10003
TEL: 212-254-2244
Dinner: Tue-Sun
5:30pm-10:45pm
Brunch: Sat, Sun: noon - 3pm

TAKAISAMI @ Taka Sushi

EXPERIENCE THE PERFECT HARMONY OF SAKE AND FOOD

In Westbury Long Island, **Taka Sushi** is where the local Japanese dine They offer sushi as well as a wide variety of Japanese comfort food Their seasonal dish *Amadai no Kenchinmushi* is a steamed tilefish stuffed with a smorgasbord of ingredients, served in a broth of bonito fish and grated turnip A dash of yuzu, Japanese citrus fruit, is added for its zesty aroma, and it is superb; the crunchy texture of the stuffing is a nice balance for the softness of the fish To accompany this dish, the chef recommends **TAKAISAMI**, a well-balanced dry sake that is crisp with an earthy aroma It accentuates the aroma of the bonito and yuzu, and the pleasant sweetness of the turnip fills your palate, leaving a soft aftertaste Their selection of sake was handpicked by the chef, and he has great ideas for pairing sake with any dish Taka Sushi is a treat to the palate and a joy to the stomach

Taka Sushi
821 Carman Ave.
(bet Land Ln. & Stewart Ave)
Westbury New york 11590
TEL 516-876-0033
Lunch Tue-Fri 12pm-2 30pm
Dinner Tue-Thu 5:30pm-10pm Fri-Sat 5 30pm-10 30pm Sun 5 30pm-9pm

Premium Sake is meant to be consumed *WARM*!

TAKA'S WARM SAKE RECOMMENDATIONS

Minowamon (Junmai Daiginjo)
Warming up daiginjo sake is a luxurious way of enjoying sake
You'll discover new flavors and aroma of sake

Sumiyoshi (Tokubetsu junmai)
This is a standard of warm sake
The distinct aroma of sake blossoms with the raised temperature

Takaisami (Tokubetsu junmai)
Tasteful sake both warm and cold This is a delicious sake that pairs well with any kind of food

*All sake in the menu is served warm upon request.

Best dishes to accompany warm sake:
Broiled Mackerel with Special Sauce $7 50
Amadai Kenchinmushi $7 50

TAKA SUSHI 821 Carman Ave Westbury, NY 11590 516 876 0033

KAMOTSURU: JUNMAI GINJO @ Tori Shin

IDEAL COMPANIONS: RICH RICE FLAVOR DEFINES WHAT AND HOW YOU EAT

Established in 1623, **KAMOTSURU** is one of the most historical breweries, pioneering new ways of brewing They have produced many masterpieces, and luckily, New Yorkers can enjoy one of their sake **KAMOTSURU JUNMAI GINJO** A year old *yakitori* (charbroiled chicken skewer) place, **Tori Shin** is very selective about sake due to its unique cuisine style, and they proudly list **KAMOTSURU JUNMAI GINJO** in their sake selection. Chief Chef, *Kouchi Inoue*, says "The sake has a distinctive rice flavor I personally like to sip it rather than drinking it, appreciating the smell and taste of rice." He prepares assorted tasting dishes for pairing this particular sake *chicken breast sashimi, charbroiled simeji mushroom rolled in duck, charbroiled fried tofu with ginger*, etc "I want you to go back and forth between the sake and each of the tasting dishes" he says "That's the best way of getting pleasure from this flavorful Junmai Ginjo sake."

Tori Shin
1193 1st Ave
(bet 64th & 65th Sts)
New York NY 10065
TEL 212-988-8408
Mon-Wed 5 30pm-11pm
Thu-Sat 5 30pm-12 Midnight

Pursuing the Highest Quality
First Sake Brewery to present Daiginjo on the market

Kamotsuru 酒王 賀茂鶴

Nama Junmai | Daiginjo "Gold" w/ Gold Leaves | Junmai Ginjo | Special Junmai

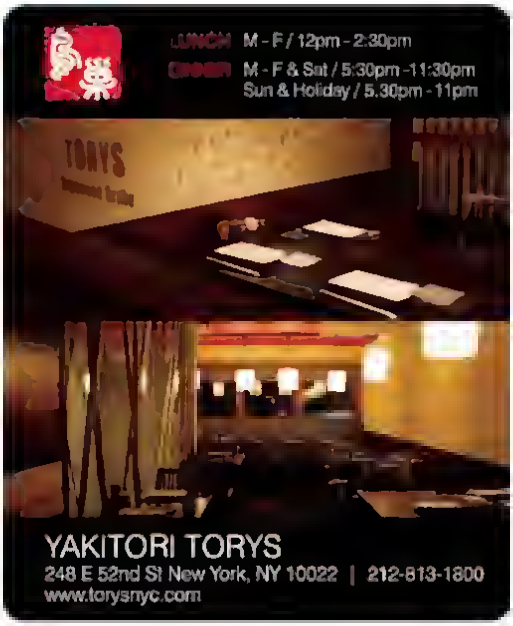
Imported / Distributed by **New York Mutual Trading Inc.** 201-933-9555 / www.nymtc.com
Distributed by **Kyodo Bavarega Co., Inc.** 212-564-4094
Kamotsuru Sake Brewing Co., Ltd
4-31 Saijohonmachi, Higashi-Hiroshima City, Hiroshima, Japan / www.kamotsuru.jp

TORYS

AUTHENTIC YAKITORI HOUSE SHOWS TRUE COLOR OF JAPANESE CASUAL DINING

In Japan, people often drop by *yakitori-ya* (charbroil skewer house) after working. Its casual and cheerful atmosphere naturally unwinds their tension. **Torys**, a year old *yakitori-ya*, brings New Yorkers the same ambience and food that Japanese people enjoy in their home country. The restaurant selects organic chicken for the skewers and cooks it slowly with the distant heat from charcoal. Thanks to this cooking method, the chicken gets crispy outside and stays moist inside. Some items are often unavailable, due to limited production. They run out quickly. *Neck, soft bone, soft knee bone, tail*, and especially, *chicken oyster*, for there is only one piece in each chicken. They also offer beef, pork, lamb, and vegetable-skewers. In addition to skewers, their savory menu is also worth trying. *Duck confit and roasted vegetables with tricolor sauce* is the star of this season. Immerse yourself in the *yakitori-ya* environment and experience casual Japanese dining.

Torys
248 E. 52nd St.
(bet. 2nd & 3rd Aves)
New York, NY 10022
TEL: 212-813-1800
Lunch Mon-Fri: 12pm-2:30pm
Mon-Sat: 5:30pm-11:30pm
Sun: 5:30pm-11pm



YAKITORI TAISHO / OH! TAISHO

A LARGE MENU FROM APPETIZERS TO "FINALE DISH"

Located in the East Village and open until after midnight, the two izakayas, **Yakitori Taisho** and **Oh! Taisho** are both crowded with students and young executives. On weekends, there are always lines in front of the both places since their opening – 1996 for Yakitori Taisho and 2003 for Oh! Taisho. The line goes to a large menu of izakaya tapas dishes, not to mention their selections of over 20 kinds of yakitori (grilled skewers). The popular dishes are French fries with spicy cod roe mayo, tuna avocado salad, okonomi yaki (Japanese pancakes), pork bone broth ramen, and kimchee fried udon. Besides the food menu, their drink menu is also as large, over 20 kinds of shochu, some 10 kinds of Japanese sake, and so on. Try *ochazuke porridge* or ramen for "finale dish." Hit the road to the Taishos for real Japanese izakaya experience.

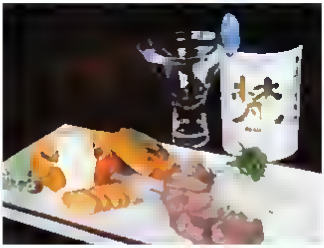
Yakitori Taisho
5 St. Marks Pl.
(bet. 2nd & 3rd Aves)
New York, NY 10003
TEL: 212-228-5086
Sun-Wed 6pm-2am
Thu.-Sat 6pm-4am

Oh! Taisho
3 St. Marks Pl.
(bet. 2nd & 3rd Aves)
TEL: 212-673-1300
Sun-Thu 6pm-1am
Fri.-Sat 6pm-3am

BORN: MUROKA NAMAGENSHU @ Hibino

THE APERITIF AND APPETIZER BRING WINTER FLAVOR

BORN: MUROKA NAMAGENSHU is not easy sake to pair with. "It's unfiltered sake, so it has distinctive flavor and sweetness as compared to other BORN line-ups," says *Mr. Hirohisa Hayashi*, the co-owner and executive chef of **Hibino**, which serves Kyoto style ohanzai (Japanese home cooking) in Cobble Hill. "The sake has character. It stands out as it is. You can drink it even as a dessert wine, actually. I personally recommend it as an aperitif for starting a romantic dinner," he says while preparing a dish for pairing this unique sake. The dish he prepares is *Marinated Roasted Duck with Persimmon Dressed with Tofu Sauce*. This appetizer well represents authentic Kyoto style cuisine. Persimmon reminds us of the arrival of winter, and the presentation of tofu sauce evokes snow covering the city. Try the unique pairing of the sake and the appetizer to produce a romantic atmosphere.



Hibino
333 Henry St.
(at Pacific St.)
Brooklyn, NY 11201
TEL: 718-260-8052
Mon-Fri: noon-2:30pm,
Mon-Thu: 5:30pm-10pm
Fri-Sat: 5:30pm-10:30pm

MAIHIME: KARAKUCHI KI-IPPON @ Megu

WINTER DELICACY AND SHY SAKE: THE TEAM WARMS YOU UP

"Rich, fullbodied, dry. It's tasty at any temperature, so it goes very well with foods naturally. However, the sake is a bit 'shy,'" *Mr. Masatoshi Omuchi*, the service director of **Megu**, describes the character of **MAIHIME KARAKUCHI KI-IPPON**. "Since it's shy, it needs to be taken care of. For example, if you decant the sake and warm it up, it gets more relaxed and friendly to foods. I recommend to drink it cold with appetizers and to enjoy with entree as it gets warm up in room temperature." He chooses *Binchotan Charbroiled King Crab* for pairing this sake. The cooking method is simple, and that is more, the quality and freshness of the ingredients are important. "*King crab* is a winter delicacy, so it is a nice partner for the sake brewed in the cold environment like **MAIHIME**," he says. Eating freshly grilled *king crab* while playing with the shy sake in the icy cold winter is something makes you warm from the inside.

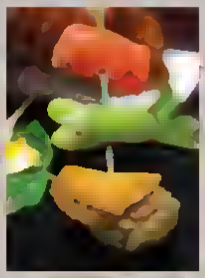
Megu
62 Thomas St.
(bet. W. Broadway & Church St.)
New York, NY 10013
TEL: 212-964-7777
www.megunyc.com
Lunch: Mon-Fri: 11:30am-2:25pm, Dinner: Mon-Sun: 5:30pm-10:30pm

ROSANJIN

SPECIAL MENUS AVAILABLE UPON YOUR REQUEST

The name of the restaurant **Rosanjin** came from a mid 20th century Japanese cooking pioneer *Rosanjin Kitaoji* With *Rosanjin* as a mentor, the owner *Mr Park* commits to provide not only tasty but also artistic Japanese cuisine in New York, the city with the country's highest food culture Rosanjin's specialty is their custom-made menus and desserts for customer's specific request "We had a married couple recently, and they came to us on the wife's birthday We baked a special cheesecake with mangos, the wife's favorite fruit" *Mr Park* explains In addition, their occasional time-limited menu should not be missed because they serve you very high quality ingredients in the best season. *Mr Park* emphasizes, "We serve perfect dinner for customers who like to enjoy the night in private and intimate atmosphere" Rosanjin requires reservation to keep all the luncheons and dinners special and private.

Rosanjin
141 Duane St
(bet W B'way & Church St)
New York NY 10013
TEL 212-346-0664
www.rosanjintribeca.com
Lunch Mon-Fri 11 30am -2pm
Dinner 5:30pm-9pm
Closed Sunday



"Delicious food requires plates of a comparable level of beauty."

— Rosanjin Kitaoji 1883 1959

Rosanjin specializes in Kyoto cuisine which is one of the most exquisite in the world Using carefully selected ingredients and skillful cooking techniques they create an artistic and graceful setting.

DINNER AVAILABLE IN COURSE ONLY

SEASONAL MENU(~11/30)	*$80*
FULL COURSE SHOJIN'	*$105*
FULL COURSE KAISEKI"	*$150*

*For vegetarian **Kaiseki is an artistic and gracious Japanese cuisine originally served during tea ceremonies. It is a course meal consisting of small dishes using fresh ingredients of the season

NOW SERVING LUNCH! –
COURSE MENU COMES IN 4 VARIETIES ($30–45)

Rosanjin | TRIBECA

141 Duane St New York, NY 10013
212 346 0664 www rosanjintribeca com
Open 11 30am 2pm (mon-fri) 5pm 9pm
Closed Sunday
RESERVATION ONLY

SAKE HANA

ENJOY THE OVER 50 KINDS OF JAPANESE SAKE IN THE SECRET BAR

Sake Hana, an Upper East Side restaurant, and dimly lit bar with candles, — a neighborhood's hidden place with atmosphere Inside are couples looking for romantic apres dinner hours or sushi and roll tapas dishes with nice sake and cocktails They are proud of their great selection of over 50 kinds of Japanese sake, which is perfect for sake lovers In addition their unique cocktail menu is also a highlight. The *Sake Cosmopolitan* is made with a Japanese sake base and is the best seller by far since their opening in 1999 This drink brings back many female customers, and many couples choose Sake Hana "for special occasions such as birthdays, anniversaries and marriage proposals We are here for your special day," says *Mr Toshi Koizumi* the sake sommelier Sake Hana offers the first Sake Cosmopolitan for free to couples on Christmas Eve and Christmas Day

Sake Hana
265 E 78th St
(at 2nd Ave)
New York, NY 10021
TEL 212-327-0582
Sun Mon 5pm-1am
Tue-Thu 5pm-2am
Fri Sat 5pm-3am

SUTEISHI

DINING FINE – RELAX AND ENJOY JAPANESE CUISINE WITH VIEW

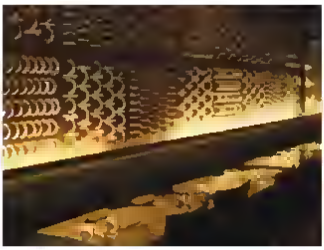
Located on the historic Front Street in the newly developed extension of South Street Seaport, **SUteiShi** draws the passers-by's attention with its eclectic and romantic decor. The woven walls beautifully illuminate the interior of the restaurant, and it is romantic to enjoy the views of the Brooklyn Bridge through the huge garage style doors while you warm up with hot sake. They serve traditional sushi and sashimi from the fresh fish available as well as an exciting menu from the kitchen. It is fun to let the cooking enthusiasts come out with *Screaming Hot Rocks* where guests cook medallions of the leanest filet mignon on hot rocks to their desired tastes. One of the favorites is *Big Eye Tuna Splash*: the taste of juicy tuna together with roasted garlic chips is just divine. At SUteiShi "dining fine" is the stand they take to ensure their guests' experience hospitality at its best.

SUteiShi
24 Peck Slip
(bet. Water & Front Sts)
New York, NY 10038
TEL: 212-766-2344
www.suteishi.com
Mon-Thu: 12pm-3:30 pm
5:30pm-11pm, Fri: 12pm-3:30pm, 5:30pm-12am
Sat: 3pm-12pm, Sun: 5pm-10pm

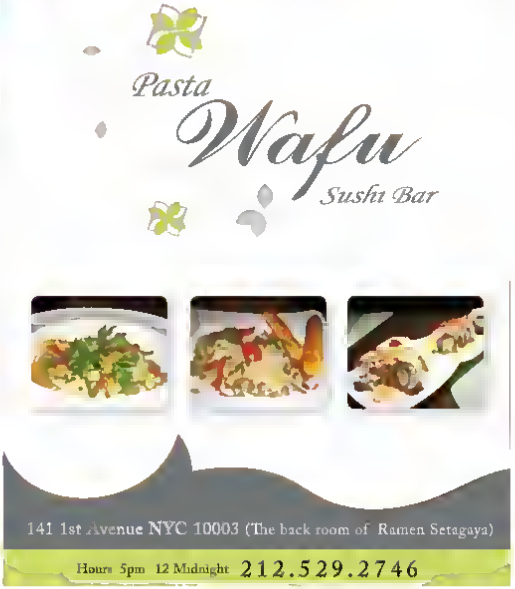
PASTA WAFU

SUSHI AND JAPANESE PASTA AT NEW HIDDEN GEM IN THE EAST VILLAGE

Newly opened in October, **Pasta Wafu** provides Japanese-style pasta at reasonable prices. It is located in the rear of **Ramen Setagaya**, and its decor is truly romantic. The glass ceiling above the dining area reveals the night sky, and a fireplace in the patio sets a tranquil atmosphere. "Wafu" means Japanese style, and as the name suggests, their veteran chef prepares Japanese-style pasta using home made cheese, fresh pasta and seasonal ingredients from around the world. The chef recommends *King Prawn Garlic Sauce Pasta* ($14) and *Mushroom Risotto* ($12). *The Double Giant Setting* is reasonably priced combinations of *Pan-grilled Salmon Stake with Salmon Roe Pasta* ($20) or *Fillet Mignon and Bolognese* ($21). They also offer sushi, and it makes a perfect companion for sake and shochu aperitif. Half bottles of wine and Champagne are also available. This December, a glass of Champagne is gratis for couples.



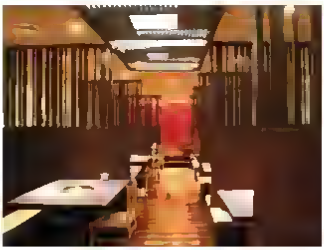
Pasta Wafu
141 1st Avenue,
Back room of Ramen Setagaya
(bet. 9th & 10th Sts)
New York, NY 10003
TEL: 212-529-2746
Mon-Sun: 5pm-Midnight



YAKINIKU IZAKAYA RIKI

TURN UP THE ROMANCE OVER YAKINIKU DINNER

Yakiniku (Japanese BBQ) dinner is common among Japanese couples on a date as their relationship grows **Yakiniku Izakaya Riki** realizes the same atmosphere and food for New Yorkers The semi-private dining space increases your romance, enjoying the home-made dipping sauce for yakiniku dinner. "For non-Japanese people lean cuts and in particular Japanese lean cuts are popular because of less fat," says Mr. Maikuma, the manager of the restaurant He also recommends, "what Japanese people usually eat for the BBQ and something very unusual such as liver sashimi and higher quality of meat." Riki serves several kinds of red wine, Japanese sake and shochu that would particularly match Japanese BBQ In addition, their newly opened sushi bar serves sushi for appetizers, apres BBQ light dishes and rolls With a private back room, Riki is also good place for a big dinner in a large group Riki stays open until 4am



Yakiniku Izakaya Riki
250 E 52nd St.
(bet 2nd & 3rd Aves)
New York, NY 10022
TEL 212-826-4255
Mon-Sat 6pm-4am

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch | Day Close | Delivery | Family Dining | Romantic Dining | Local Favorite | Vegetarian Friendly | Business Dinner

$ $25 and below

Upper West — Cafe SWISH
2953-5 Broadway (bet 115th & 116th St) $20
212-222-8668

Upper West — Lenge
200 Columbus Ave (bet 69th & 70th St) $25
212-799-5199

Upper West — Planet Sushi
380 Amsterdam Ave (bet 78th & 79th St) $25
212-712-2162

Upper West — Sushi A-Go-Go
1900 Broadway (bet. 63rd & 64th St) $22
212-724-7340

Upper West — Tomo Sushi & Sake Bar
2850 Broadway (bet 110th & 111th St) $25
212-665-2516

Upper East — East Japanese
356 E 66th St (bet 1st & 2nd Ave) $17
212-734-6270

Upper East — Oyogu
1164 1st Ave. (bet. 63rd & 64th St) $20
212-751-3316

Upper East — Tatami 72
1400 2nd Ave (bet 72nd & 73rd St) $20
212-472-1700

Upper East — Tsuhi Restaurant
1410 First Ave. (bet 74th & 75th St) $20
212-517-6860

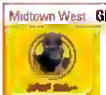
Upper East — Yaku
1531 York Ave (at 81st St) $25
212-988-5800

Midtown West — Aki Sushi
366 W 52nd St (bet 8th & 9th Ave) $25
212-262-8860

Midtown West — East 55
253 W 55th St. (bet Broadway & 8th Ave) $18
212-581-2240

Midtown West — Fuji
236 W 56th St. (bet Broadway & 8th Ave) $25
212-245-7137

Midtown West — Go Sushi
756 5th Ave (at 51st St.) $10
212-458-2268

Midtown West — GO! GO! CURRY!

The Triple Crown winner of all Japanese curry contest is the one and only curry specialty restaurant in NYC. They are known for long lines of people eagerly waiting to taste their awesome curry and with 20 branches in Japan their popularity is explosive!
273 W 39th St (bet 7th & 8th Ave) $8.5
212-730-5555 www.gogocurryusa.com

Midtown West — Iroha
152 W 49th St. (bet 6th & 7th Ave) $20
212-398-9048

Midtown West — Ise 56
56 W 56th St. (bet 5th & 6th Ave.) $20
212-707-8702

Midtown West — Kodama 45
301 W 45th St (bet. 8th & 9th Ave) $20
212-582-8065

Midtown West — Kyotofu
705 9th Ave (bet 48th & 49th St) $25
212-974-6012

Midtown West — Menchenho-Tei
43-45 W 55th St (bet 5th & 6th Ave) $18
212 247-1515

Midtown West — Menhui-Tei
60 W 56th St. (bet 5th & 6th Ave) $23
212-757-1642

Midtown West — Sapporo

Enjoy your meal with friends and family at newly renovated Sapporo. We have a variety of authentic ramen noodle soups and Japanese comfort food. Reasonably priced, Sapporo offers the best value and taste. High-chairs available. Open 7 days from 11am
152 W 49th St (bet 6th & 7th Ave.) $12
212-869-8972

Midtown West — Tochigui Sobeya
752 7th Ave (bet 48th & 49th St) $7
212-255-8181

Midtown West — Teriyaki Boy
505 9th Ave (bet. 37th & 38th St) $1
212-307-7202

Midtown West — Yoshinoya
251 W 42nd St (bet 7th & 8th Ave) $7
212-703-0940

Midtown East — 212 Fukamatsu
212 E 52nd St (bet 2nd & 3rd Ave) $22
212-754-4140

Midtown East — Amahusa
143 E 47th St. (bet. 3rd & Lexington Ave) $20
212-593-3355

Midtown East — Azuse
3 E 44th St (bet 5th & Madison Ave) $29
212-681-0001

Midtown East — Chiyoda Sushi
18 E 41st St (bet 5th & Madison Ave) $18
212-400-8860

Midtown East — Dosya
137 E 47th St (bet Lexington & 3rd Ave) $25
212-350-7308

Midtown East — Go Sushi
511 3rd Ave (bet 34th & 35th St) $10
212-679-1969

Midtown East — Go Sushi
302 2nd Ave (at 52nd St.) $10
212-593-3863

Midtown East — Ise 49
151 E 49th St (bet Lexington & 3rd Ave.) $25
212-319-6876

Midtown East — Izakaya Ariyashi

If you are looking for authentic and refined Izakaya style Japanese food, Ariyashi is the place to be. Homey atmosphere is perfect to relax and enjoy over 100 kind of home-style cooking. Fresh ingredients make for a varied daily menu. Open until 4am.
226 E 53rd St (bet 2nd & 3rd Ave) $20
212-319-3940

Midtown East — Katsu-hama
11 E 47th St. (bet 5th & Madison Ave) $18
212-758-5908

Midtown East — Menchenho-Tei
131 E 45th St (bet Lexington & 3rd Ave.) $14
212-986-6806

Midtown East — Nada-Sushi
135 E 50th St (bet Lexington & 3rd Ave) $25
212-838-2537

Midtown East — Omusubi

Omusubi is often called rice balls in English. We serve not only traditional Omusubi but also non-traditional and novelty ones. Omusubi is creative food that is fun and healthy. Please relax and enjoy delicious Omusubi in our stylish space. Catering is available!
156 E 45th St. (bet Lexington & 3rd Ave) $9
212-922-8798 www.rocketball-omsb.com

Midtown East — Shinbashi
7 E 48th St. (bet 5th & Madison Ave) $10
212-813-1009

Midtown East — Sushi Restaurant

Subeye offers Okinawan food unlike any other Japanese cuisine. Try Goya Champuru with brisket of pork featuring goya bitter melon and slow cooked pork belly. Okinawa soba and many other Okinawan delicacies. Awamori. Okinawa Spirit available in variety
232 E 53rd St. (bet 2nd & 3rd Ave) $25
212-935-1443

Midtown East — Sushi Time
221 2nd Ave (bet. 13th & 14th St) $25
212-533-0363

Midtown East — Teriyaki Boy
150 E 48th St. (bet Lexington & 3rd Ave) $7
212-317-5771

Midtown East — Yakitori East
210 E 44th St. (bet 2nd & 3rd Ave) $20
212-867-6075

Korea Town — Todai
6 E 32nd St (bet. Mad son & 5th Ave) $25
212-725 1333

Chelsea — Daiichi Sushi
300 W 23rd St (bet 7th & 8th Ave) $20
212-727-0888

Chelsea — Daiichi Sushi
300 W 23rd St (bet 7th & 8th Ave) $20
212-727-0888

Chelsea — ENNJU
20 E 17th St (bet. 5th & Broadway) $18
646-336-7004

Chelsea — Momoya
185 7th Ave (at 21st St.) $20
212-645-4464

Chelsea — Nooch
143 6th Ave (at 17th St.) $24
212-741-6600

Chelsea — Tahaya
144 W 19th St (bet 6th & 7th Ave) $10
212-524-3335

Gramercy — Choshi

Located near Gramercy Park on the sidewalk is open. Try our variety of original Sushi Rolls. Offering daily special for lunch and dinner. Lady's Set-Combination Bento. Dell very and Take Out service is available. You can enjoy various kitchen foods
77 Irving Place (at 19th St) $20
212-420-1419 www.sushichoshi.com

Gramercy — Hamachi
34 E 20th St (bet Broadway & Park Ave) $15
212-420-8808

Gramercy — Izakaya Ten
207 10th Ave. (bet. 22nd & 23rd St.) $20
212-627-9777

Gramercy — Kaiten Sushi East
366 3rd Ave (bet 26th & 27th St) $15
212-889-2326

Gramercy — Mishima
154 Lexington Ave (bet 30th & 31st St) $25
212-532-8596

Gramercy — Teriyaki Boy
18 Lexington Ave. (bet 22nd & 23rd St.) $7
212-260-4420

Gramercy — YAMA Restaurant
122 E 17th St (at Irving Pl) $20
212-475-0868

West Village — Go Sushi
3 Greenwich Ave (at 6th Ave & 9th St) $10
212-366-6272

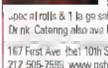
West Village — Marumi
647 LaGuardia Pl (bet Bleecker & W 3rd St.) $25
212-979-7065

West Village — Miyabi
121 W 3rd St. (Macdougal & 6th Ave) $20
212-673-6370

West Village — Sushi Cafe
88 W 3rd St (bet. Sullivan & Thompson St.) $20
212-777-0808

East Village — Ashiya Sushi

Experience the finest sushi and sashimi in East Village. Sushi, sashimi and special rolls are 50% off all day. All You Can Eat Sushi is $24.95 including chef's special rolls & 1 large sake. Add $5 more for All You Can Drink. Catering also available
167 First Ave (bet 10th St & 11th St) $15
212-505-7599 www.ashiyaz.com

East Village — Cha-An

Try variety of teas from China, Japan and India together with original sweets by our pastry chefs. Daily special gifts for lunch and dinner are also perfect with wine or sake. Traditional tea ceremony in Sekiguchi (tatami tea room) available by reservation
230 E 9th St. 2nd Fl (bet. 2nd & 3rd Ave) $20
212-228-8030 www.cha-an.com

East Village — Chiyono
32 E 6th St (bet. 1st & 2nd Ave) $15
212-673-3984

East Village — Esashi
32 Ave. A (bet. 2nd & 3rd St.) $25
212-505-8726

East Village — GD Restaurant
30 St. Marks Pl (bet. 2nd & 3rd Ave) $18
212-254-5510

East Village — Isona Great Jones

A popular authentic Japanese restaurant HEDEH in NoHo has reopened its doors as Isona Great Jones. Tuna and salmon sushi rolls are $3 and Japanese draft beer Sapporo is $3 during our Happy Hour Promotion. Please come visit us and enjoy your night
57 Great Jones St (bet Lafayette & Bowery) $20
212-473-8458

East Village — Kuro Sushi
17 1st Ave (at 4th St.) $25
212-979-6646

East Village — Kyo Ya
94 E 7th St. (bet 1st Ave and Ave.) $25
212-982-4140

East Village — Le Miu
107 Ave A (bet 6th & 7th St) — $25 M
212-473-3100

East Village — Moy's KU E BA
121 2nd Ave (bet 7th & St. Marks St) — $20 L
347-256-2655

East Village — Menkui-tei
63 Cooper Sq (bet 7th & St Marks Pl) — $10 L
212-229-4152

East Village — MINCA
536 E 5th St (bet Ave A & B) — $15 L
212-505-8001

East Village — Natori
58 St Marks Pl (bet 1st & 2nd Ave) — $20 L
212-633-7711

East Village — Noodle Cafe Zen
31 St Marks Pl (bet 2nd & 3rd Ave) — $12 L
212-633-F855

East Village — OH! Teisho
9 St Marks Pl (bet 2nd & 3rd Ave) — $25
212-673-1300

East Village — Otafuku
239 E 9th St (bet 2nd & 3rd Ave) — $6 L
212-353-8503

East Village — Rai Rai Ken
214 E 10th St (bet 1st & 2nd Ave) — $10 L
212-477-7030

East Village — Sake Bar Satsko
202 E 7th St (bet B & C Ave) — $25
212-414-0633

East Village — Sapporo East
164 1st Ave (at 10th St) — $20
212-260-1330

East Village — Setagaya
100% NATURAL JAPANESE NO 1 SHIO RAMEN
OPEN 7DAYS
141 1st Ave (bet St Marks & 9th St) — $13 L
212-529-2740 www.sataga-ya.com

East Village — Sobaya
Making fresh Soba daily by hand with high quality buckwheat flour imported from Japan. All natural ingredients make soba healthy. Try Lunch box $15 with choice of soba or udon side dishes and dessert. Daily special appetizer and sake selection for dinner
223 E 9th St (bet 2nd & 3rd Ave) — $20 L
212-533-6068 www.sobaya.com

East Village — Sobakoh
308 E 5th St (bet 1st & 2nd Ave) — $25 M L
212-254-2244

East Village — Soren Restaurant
28 E 13th St (bet Univers ty Pl & 5th Ave) — $20 L
212-627-7150

East Village — Sushi Lounge
132 St Marks Pl (bet 1st Ave & Ave A) — $12 L
212-598-1188

East Village — Teriyaki Boy
218 E 10th St (bet 1st & 2nd Ave) — $7 L
212-677-6058

East Village — Typhoon
79 St Marks Pl (bet 1st & 2nd Ave) — $15
212-979-2590

East Village — Village Yokocho
8 Stuyvesant St, 2Fl (bet 2nd & 3rd Ave.) — $20
212-533-3041

East Village — Uminoie
Uminoie is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts
98 E 3rd St (bet 1st & 2nd Ave) — $20
646-654-1122

East Village — Pasta Wafu
What a hidden gem. It is located in the back room of Ramen Setagaya. This cozy romantic sake bar has a fireplace in the patio. Prix fixe Japanese style pasta dishes in reasonable prices. Sushi/Rolls are served as well. Enjoy Japanese style Pasta and Sushi deliciously
141 1st Ave (bet. St. Marks & 9th St.) — $20
212-520-2748

East Village — Yokimiku West
218 E 9th Str (bet 2nd & 3rd Ave) — $20
212-979-9230

East Village — Yakitori Taisho
53 St. Marks Pl (bet 2nd & 3rd Ave) — $20
212-228-5096

East Village — ZEN
31 St Marks Pl (bet 2nd & 3rd Ave) — $15 L
212-533-6155

Lower Mhn — Hiroko's Place
75 Thompson St (bet. Spring & Broome St) — $15 L
212-625-1303

Lower Mhn — ITSU
250 Vesey St (4 World Financial Center) — $15 L
212-845-3059

Lower Mhn — Mottsu
205 Mott St (bet E Houston & Prince St) — $20 L
212-343-8017

Lower Mhn — Rosanjin
141 Duane St (bet Church & W Broadway) — $0 Sa L
212-346-7551

Lower Mhn — Souen Restaurant
210 9th Ave (at Prince St) — $20 L
212-807-7421

Lower Mhn — Sutoishi
23 Peck Slip (bet Water & Front St) — $20 Sa L
212-766-2344

Lower Mhn — Teriyaki Boy
22 Maiden Lane (bet Broadway & Nassau) — $7 L
212-385-9585

Lower Mhn — Tokyo Lunch
10 John St (bet Nassau St & Broadway) — $10 L
212-608-1394

Lower Mhn — Yoshi Restaurant
201 E Houston St (Orchard & Ludlow) — $18 L
212-539-0225

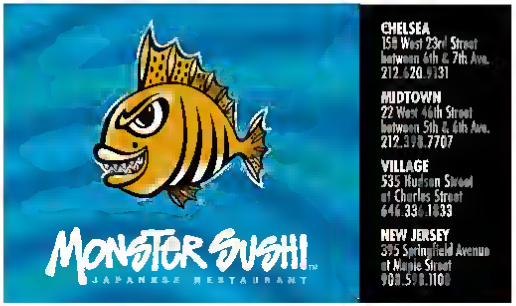
Lower Mhn — Zutto
77 Hudson St (bet Jay & Harrison St) — $20 L
212-233-3287

Brooklyn — Geido
331 Flatbush Ave (bet Park & Prospect Pl) — $20 M L
718-636-6838

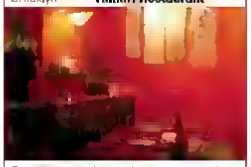
Brooklyn — Iron Chef House
92 Clark St (bet Henry St & Monroe Pl) — $15 L
718-858-8517

Brooklyn — Nori Sushi
354 Graham Ave (Consulyea & Metropolitan) — $10 L
718-302-5155

Queens — ARIYOSHI
41-13 Queens Blvd (bet 41st & 42nd St.) — $18 L
718-937-3288



Brooklyn — Tamari Restaurant



Tamari's innovative fusion dishes are prepared by the owner/chef who uses carefully selected ingredients to create dishes unique only to Tamari's tapas menu. The name "Tamari" comes from a Japanese word meaning "hangout." Happy Sake Hour from open-6pm (tue-sun). Order a sake and receive a complimentary house sake. Try our popular cocktails like Japanese Mojito (lychee & sake) and Plum Kiss (plum wine & ginger sake).

201 Fifth Ave (bet. Union & Berkeley) — $20 — M L
718-230-5636

Queens — ga wasabi
34-02 30th Ave (at 34th St) — $23 — L
718-204-7354

Queens — ga wasabi
29-11 Ditmars Blvd (bet. 29th & 32th St.) — $23 — L
718 204-6724

Queens — SUSHI ISLAND
97-18 Queens Blvd, Elmhurst, NY 11373 — $20 — L
718-803-3033

Upstate — Momiji
261 Halstead Ave, Harrison, NY 10528 — $20 — Tu L
914-835-1078

Upstate — Nishi
473 Ashford Ave, Ardsley, NY 10502 — $20 — Su L
914-693-2500

Upstate — Sakura
56 Garth Rd, Scarsdale, NY 10583 — $15 — L
914-723-7767

Upstate — Tanto
939 White Plains Rd, Scarsdale, NY 10583 — $10 — Su L
914-725-9100

Long Island — Akari
2063 Merrick Rd, Merrick, NY 11566 — $20 — L
516-378-9888

Long Island — Kurofune
77 Commack Rd, Commack, NY 11725 — $17 — Su L
631-499-1075

Long Island — Nagashima
12 A-1 Jericho Tpk, Jericho, NY 11753 — $25 — L
516-338-0022

Long Island — Sapporo
3266 Merrick Rd, Wantagh, NY 11793 — $15 — L
516-785-3853

Long Island — Shiro of Japan
401 Old Country Rd, Carle Place, NY 11514 — $20 — L
516-997-4770

Long Island — SUSHI ICHI
700 N Country Rd, Seaford, NY 1173 — $25 — L
631-889-3111

Long Island — TAIKO Restaurant
15 S. Village Ave, Rockville Centre, NY — $18 — L
516-678-6148

Long Island — Taba Sushi

A small hidden gem located in a strip mall in Westbury. Taba Sushi offers classic Japanese food with fresh fish, seasonal delicacies and a huge selection of premium sakes at reasonable prices. A popular dining spot among the Japanese locals in Long Island.

821 Carman Ave, Westbury, NY 11590 — $20 — M L
516-876-0033

Long Island — Taba Sushi
1035 Broadway, Woodmere, NY 11598 — $20 — L
516-569-3606

Long Island — Tarigo

Come and try our grilled chicken sea bass with sakiyo miso sauce.
Specializing in Japanese grill and sushi. Tarigo in Floral Park Long Island offers both traditional and contemporary innovative dishes.

196 Jericho Tpk, Floral Park, NY 11001 — $20 — L
516-352-1116 www.tarigorestaurant.com

Long Island — Yamaguchi
83 Main St, Port Washington, NY 11050 — $25 — L
516-883-3500

Long Island — Yuki's Palatte
811 Old Country Rd, Westbury, NY 11590 — $25 — L
516-334-5009

New Jersey — Asahi Japanese
1470 Bergen Blvd, Fort Lee, NJ 07024 — $17 — Tu
201-944-5113

New Jersey — Daimatsu
490 Mountain Ave, Mountainside, NJ 07032 — $25 — M
908-233-7888

New Jersey — Higa Battea
2024 Center Ave, Suite J&K, Fort Lee — $10 — L
201-461-5465

New Jersey — ICHIBAN
776 Bloomfield Ave, W. Caldwell, NJ 07006 — $20 — L
973-890-7178

New Jersey — Italian Tomato (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 — $7 — L
201 941-9113

New Jersey — Izakaya Dan
671 Palisade Ave, Cliffside Park, NJ 07010 — $25 — Tu
201 941 3400

New Jersey — Kaaoko
3995 Rt 27 & Rt 518, Princeton, NJ 08540 — $15 — L
732-821-6622

New Jersey — Komagashi
103 Montgomery St, Jersey City, NJ 07302 — $25 — L
201 433-4567

New Jersey — Pinehill
123 Paramus Rd, Paramus, NJ 07652 — $20 — Su L
201 843-0170

New Jersey — Sakura 46
388 W. Route 46, Cliffside Park, NJ 07010 — $20 — Su L
201 807-1887

New Jersey — Sakurabana
43 Flindell Ave, Ridgewood, NJ 07450 — $25 — M L
201 447-6525

New Jersey — Santoka (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 — $10
201 941-1004

New Jersey — Saaubi Sando (Mitsuwa)
595 River Rd, Edgewater, NJ 07020 — $6 — L
201 941-9113

New Jersey — Sugi
2117 Rt 4 E. Bound, Fort Lee, NJ 07024 — $25 — L
201-461-4036

New Jersey — Tamo Sushi

A very popular Japanese restaurant in Princeton, Tamo Sushi serves beautiful creation of sushi that satisfies the body and the soul. Menu with more than 100 items, including lunch specials and variety of maki sushi makes Tamo an exciting place to dine.

235 Nassau St, Princeton, NJ 08540 — $20 — Su L
908-924-8478 www.princetontamo.com

New Jersey — Tomo's Cuisine
113 Rt. 23 S, Little Falls, NJ 07424 — $20 — M L
973-837-1117

New Jersey — UKI UKI
417 E Brinkerhoff Av, Palisades Pk, NJ 07650 — $15 — L
201-947-6446

New Jersey — Umeya
156 Fairmont Rd, Cresskill, NJ 07626 — $20 — M L
201-816-0511

Connecticut — Ab's
381 Greenwich Ave, Greenwich, CT 06830 — $25 — L
203-862-9100

Connecticut — Kazu
84 N.Main St, Norwalk, CT 06854 — $25 — L
203-866-7492

Connecticut — Sakura
550 Post Road East, Westport, CT 06880 — $25 — L
203-222-0802

Connecticut — Tosbi Japanese
131 Simsbury Rd, #4, Avon, CT 06001 — $20 — L
860-677-9242

Connecticut — Wasabi Japanese
24 S. Main St, Kent, CT 06757 — $20 — L
860-927-0048

$$ $26 - 40

Upper West — Haru
433 Amsterdam Ave (bet. 80th &81st St.) — $38 — L
212-579-5855

Upper West — Roppongi
434 Amsterdam Ave (at 81st St.) — $35 — L
212-362-8192

Upper West — Sushi Hana
455 Amsterdam Ave (bet. 83rd & 84th St.) — $35 — L
212-874-1076

Upper West — Tenzan
295 Columbus Ave (at 73 St.) — $32 — L
212-580-7300

Upper West — Tokyo Pop
2726 Broadway (bet. 104th & 105th St.) — $32 — L
212-932 1000

Upper West — Yuki Sushi
556 Amsterdam Ave (at 92nd St.) — $31 — L
212 787-8200

Upper East — Aki Sushi
1425 York Ave (bet. 75th & 76th St.) — $30 — L
212-628-9805

Upper East — Haru
1327 3rd Ave (at 76th St.) — $38 — L
212-452-1028

Upper East — Haru Sake Bar
1329 3rd Ave. (at 76th St.) — $38 — L
212-452-2230

Upper East — Ichiro
1994 2nd Ave (bet 87th & 88th St.) — $30 — L
212-369-6300

Upper East — Ikanahana
1016 Lexington Ave. (bet. 72nd & 73 d St.) — $30 — L
212 737-6638

Upper East — Iron Sushi
355 E. 78th St (bet. 1st & 2nd Ave.) — $29 — L
212-772-7680

Upper East — Ka Sushi
1329 2nd Ave. (at 70th St.) — $31 — L
212-439-1678

Upper East — Ota-ya
1772 2nd Ave (bet. 91st & 92nd St.) — $33 — L
212-988-1186

Upper East — Paris Match
20 E. 65th St (bet. Madison & Park Ave.) — $35 — L
212-737-4400

Upper East — Poka
343 E. 85th St (bet. 1st & 2nd Ave.) — $35 — Su L
212-249-0569

Upper East — Sachi
1350 Madison Ave (bet. 94th & 95th St.) — $30
212-534-5600

Upper East — Sake Hana

This cozy Sake Bar and Lounge now serving Asian Tapas and Sushi Rolls until 2am. Serves Beer, Wine and 50 more fine Sake selections. Don't intimidate! Friendly staff will find the right sake for you! Recommended for romantic date or girls night.

255 E 78th St (bet. 2nd & 3rd Ave.) — $30 — L
212-327-0582

Upper East — Shabu-Shabu 70
314 E 70th St (bet. 1st & 2nd Ave.) — $37 — L
212-861-5835

Upper East — Sushi Hana

Upper East Side favorite Sushi Place. Enjoy city's best fish, sake and wine selections in a new modern decor. Delivery and Catering available. Open 7 days.

1501 2nd Ave (corner of 78th St.) — $30 — L
212-327-0582

Upper East — Sushi Saki
1143 First Ave (bet. 62nd & 63rd St.) — $35 — Su
212-371-0238

Upper East — Tenzaa
1714 2nd Ave. (at 98th St.) — $32 — L
212-369-3600

Upper East — Tokubei 86
314 E 86th St (bet. 1st & 2nd Ave.) — $30
212-628-8334

Upper East — Wajima
134 E 61st St (bet. Lex & Park Ave.) — $30 — Su L
212-813-8065

Upper East — Wasabi Lobby
1584 2nd Ave. (at 82nd St.) — $30 — L
212-988-6362

Upper East — YUKA Restaurant
1557 2nd Ave (bet. 80th & 81st St.) — $27 — L
212-772-0675

Midtown West — Aquamarina
713 2nd Ave (bet. 38th &39th St.) — $30 — L
212-557-1820

Midtown West — Basihana
47 W 56th St (bet. 5th & 6th Ave.) — $30 — L
212-581-0800

Midtown West — Habata Grill
230 W. 46th St. (bet. Broadway & 8th Ave.) — $40 — L
212-245-1020

Midtown West — Haru
205 W. 43rd St (bet. Broadway & 8th Ave.) — $38 — L
212-391-9610

Midtown West — Monster Sushi
22 W. 48th St (Bet. 5th & 6th Ave.) — $30 — L
212-398-7707

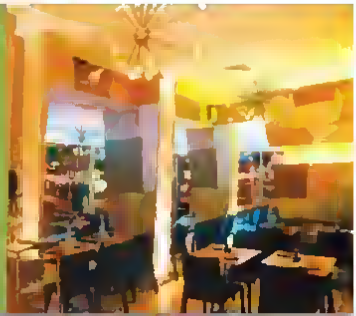
Midtown West — Natsumi
221 W 50th St (bet. 8th & Broadway) — $35 — L
212-258-2988

Midtown West — Onigashima
43-45 W. 55th St. 2nd Fl (5th & 6th Ave) — $30 — L
212-541 7145

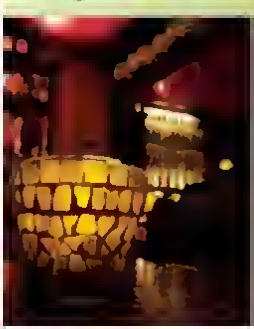
FAVORITE JAPANESE RESTAURANT IN UPPER EAST SIDE

Serving a decade and still counting

Delivery & Catering available



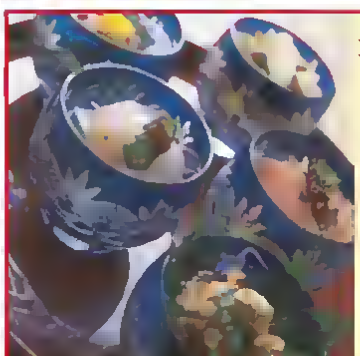
SUSHI HANA 1501 2nd Ave (corner of 78th St) 212-327-0582



SAKE / WINE BAR & LOUNGE

Asian Tapas & Sushi Rolls Served until 2am • 50+ Great Sel[illegible] & Wine Bar

SAKE HANA 265 E 78th St. (bet 2nd & 3rd Ave) [illegible] 27-0[illegible]2



December Early Dinner Special $35

available daily until 7:30pm

choice of one from each of 3 courses

APPETIZERS

Tuna Carpaccio
with American Caesar salad

Tuna Summer Roll
spicy sauce

Tebagyo
stuffed chicken wings, teriyaki sauce
sautéed Brussels sprouts

Guacamole Shrimp Salad
soy sauce pickled cherry tomatoes

Crispy Fried Chicken Skin Salad
Tosa vinaigrette wasabi dressing

ENTRÉES

Sugiita-Yaki Black Cod
Kinzanji Miso paste

Saikyo King Salmon
browned butter soy sauce

Prime Rack of Lamb
Japanese fried potatoes, moromi sauce

100% Kohe Beef Burger
char-grilled bacon and French fries

Chef's Omakase Sushi
5 nigiri pieces and 1 roll

DESSERTS

Buckwheat Tea Brulee
with chocolate ice cream

Chocolate Fondant
green tea ice cream

Almond Tofu Panna Cotta
seasonal fruits and lychee ginger sorbet

Business Hours
Tues-Turs 6-11 pm **Sat 5-12 pm**
Fri 6-12:00 pm **Sun 5-10 pm**
Closed on Mondays

212-463-8686
www.chantonyc.com
133 7th Avenue South
(bet. w10 & Charles Sts.)

CHANTO
Japanese Restaurant

Midtown West — Pacific Echo
242 W 56th St (bet. Broadway & 8th Ave.)
212.265.2888
$27 Su L

Midtown West — Saka Bar Hagi

Conveniently located in Midtown West, Saka Bar Hagi serves a variety of local sake and shochu at the bargain prices. You can watch sporting events on a large plasma screen TV or just spend quality time with your friends in this homey bar. Open 7days until 3am
152 W 49th St (bet. 6th & 7th Ave.)
212.764.6549
$30

Midtown West — Soba Nippon
19 W 52nd St (bet. 5th & 6th Ave.)
212-489-2525
$30 L

Midtown West — Sushiya
26 W 56th St (bet. 5th & 6th Ave.)
212.247-5758
$40 Su L

Midtown East — Gyu-Koku
866 3rd Ave. 2nd Fl (at 50th St)
212-702-9816
$40 L

Midtown East — Haru
240 Park Ave. (at 46th St.)
212-430-8630
$38 L

Midtown East — Hatsuhana Park

Good for casual dinner with traditional fresh sushi. The combination of high quality fish and rice makes you happy. Don't forget to try the varied appetizer which are all favorites among the Japanese. Enjoy the typical Japanese way of relaxation
237 Park Ave. (at 48th St.)
212-661-3400 www.hatsuhana.com
$35 Sa Su

Midtown East — Izakaya Riki
141 E 45th St (bet. 3rd & Lexington Ave.)
212-905-5404
$30

Midtown East — Magu Midtown
845 UN Plaza (bet. 1st Ave & 47th St.)
212-964-7777
$40 L

Midtown East — Naniwa
4 E 46th St (bet. 5th & Madison Ave.)
212-370-4045
$30 L

Midtown East — Sheburi
125 E 39th St. (bet. Lexington & Park Ave.)
212-867-6978
$35 L

Midtown East — Tokyo
342 Lexington Ave (bet. 39th & 40th St.)
212-697-8330
$40 L

Midtown East — Tsushima
141 E 47th St (bet. Lexington & 3rd Ave.)
212.207-1936
$40 Su L

Midtown East — YAMA Restaurant
308 E 49th St (bet. 1st & 2nd Ave.)
212-355-2378
$37 Su L

Chelsea — Aki Sushi
126 W 26th St. (bet. Broadway & 7th Ave.)
212-633-8041
$30 L

Chelsea — Iron Sushi
440 3rd Ave (bet. 30th & 31St St.)
212-447-5822
$29 L

Chelsea — Monster Sushi

Monster Sushi has operated successful sushi restaurants in NY and NJ for 10 years. Founded by Carl Waltzer and On Ho in 1987, Monster Sushi quickly became known as the sushi provider of choice among discriminating customers and the media
158 W 23rd St (bet. 6th & 7th Ave.)
212-620-5131 www.monstersushi.com
$30 L

Chelsea — Matsuri
359 W16 St (bet 8th & 9th Ave
212-243-8400
$30

Chelsea — Mizu Sushi
29 E 20th St. (bet. Broadway & Park Ave.)
212-505-6686
$30

Gramercy — 15 EAST
15 E 15th St. (Union Sq. W & 5th Ave.)
212-647-0015
$30 L

Gramercy — Aji Sushi
519 3rd Ave (bet. 34th & 35th St.)
212-686 2095
$28 L

Gramercy — Aki Sushi
121 E 27th St (bet. Lex. & Park Ave. S.)
212-213-6986
$30 L

Gramercy — Hane
346 1st Ave (at 20th St.)
212-533-8883
$30

Gramercy — Haru
220 Park Ave. South (at 18th St.)
646-428-0069
$38 L

Gramercy — Saburi
169 Lexington Ave (bet. 30th & 31st St.)
212 481 7766
$28 M L

Gramercy — Sushi SAMBA
245 Park Ave. South (bet. 19th & 20th St.)
212-475-3377
$35 L

Gramercy — Sushi Sen-nin
30 E 33rd St. (bet. Madison & Park Ave. S.)
212-683-2206
$40 Su L

Gramercy — Sushi Twist
60 Madison Ave (bet. 27th & 28th St.)
212-213-0259
$30 L

Gramercy — YAKINIKU JUJU

Little Neighborhood Gem-Good Time at JuJu Japanese/Korean that will light up your night-Comfortable yet funky space serving good food at a VERY reasonable price-Join the ever popular ALL YOU CAN EAT BBQ for $27 w/ th short ribs, sirloin, pork, lemih, chicken, veg & veggies Sun-Thur. Hard to beat this price in Manhattan. Or try SHABU SHABU that stands out by its far superior quality meats and fresh vegetable
157 E 29th St (bet. Lexington & 3rd Ave.)
212-684-7830
$30

West Village — Hahata Tanon
61 Grove St (bet. 7th Ave & Bleecker St.)
212 242-3699
$35 M

West Village — Kitaro
33 Carmine St. (bet. Bleecker & Bedford St.)
212-741-2123
$30 L

West Village — Monster Sushi
535 Hudson St (at Charles St.)
646-336-1833
$30 L

West Village — Rockmasha
11 Barrow St (bet. W 4th St. & 7th Ave.)
212 675-7775
$35 M

West Village — Tomoe Sushi
172 Thompson St (Bleecker & Houston)
212-777-9346
$30 L

West Village — YAMA on Carmine St
39-40 Carmine St (Bleecker & Bedford)
212-633-8330
$37 L

West Village — YAMA on Houston St.
32 Houston St (LaGuardia & Thompson)
212-674-0805
$37

East Village — EBISU
414 E 9th St (bet. 1st Ave & Ave. A)
212-979-9899
$30

East Village — Gyu-Koku
34 Cooper Sq. (bet. 5th & 6th St.)
212-475-2393
$40

East Village — Hasahi

Serving authentic Japanese food since 1984. our Edomae style sushi is made only by experience sushi chefs. Cozy Japanese garden in back yard open for summer. Try daily special from sushi bar and kitchen. Also offering seasonal delicacies
210 E 5th St (bet. 2nd & 3rd Ave.)
212-473-3327 www.hasahinyc.com
$35 L

East Village — Jeponica
100 University Pl (at 12th St.)
212 243-7752
$40 L

East Village — Koreyama
175 2nd Ave (at 11th St.)
212-777-5296
$35

East Village — Kasadela
147 E 11th St (bet. Ave B & C)
212-777 1582
$30 M

East Village — Shabu-Tatsu
216 E 10th St. (bet. 1st & 2nd Ave.)
212-477 2572
$33

East Village — Sushi Akiyoshi

Sushi Akiyoshi is a hidden gem located near Union Square, serving Japanese tapas & sushi. The menu includes authentic Japanese dishes as well as innovative dishes with a large select on of appetizers. A bar counter and a wide variety of sake available
110 Broadway (bet. 11th &12th St.)
212-388-1984
$30 L

East Village — Takahachi
15 Ave A (bet. 5th & 6th St.)
212-505-6524
$30 L

Lower Mhn — EN Japanese Brasserie
435 Hudson St (at Leroy St.)
212-647-9191
$40 L

Lower Mhn — Ise Downtown
56 Pine St (bet. William & Pearl St.)
212-785-1800
$35 L

Lower Mhn — Kitchen Club
30 Prince St. (at Mott St.)
212-274-0025
$35 L

Lower Mhn — Sachiko's on Clinton

High-end yet affordable authentic/creative Japanese sushi/sake restaurant in the heart of LES with tranquil garden for outside dining. Perfect for private parties, business meetings, birthday parties and holiday events. Delivery and catering services available
25 Clinton St (bet. E. Houston & Stanton St.)
212-253-2900 www.sachikosonclinton.com
$33 M

Lower Mhn — Sui
54 Spring St. (Lafayette and Mulberry)
212-965-9836
$35 L

Lower Mhn — Takahachi Tribeca
145 Duane St. (Church & W. Broadway)
212-571-1830
$36 L

Brooklyn — Hibino
333 Henry St. (Grand & Montgomery St.)
718-260-9052
$35 L

Brooklyn — Bozu

Japanese fusion tapas with home-made infused Japanese spirits and more than 20 varieties of sakes. Try our sushi home with chicken decorated round sushi and don't forget our huge summer beer patio (3pm-12am (Mon-Thu, Sun) 6pm-1am (Fri & Sat)
286 Grand St (bet. Havemeyer & Roebling)
718-384 7770 www.obozu.com
$30

Brooklyn — Osaka
272 Court St (bet. Butler & Douglass St.)
718-643-0044
$30 L

Brooklyn — Sahura Cafe
366 5th Ave (bet. 5th & 7th Ave.)
718-832-0970
$30 L

Brooklyn — Tanzan
7116 18th Ave (at 71st St.)
718-621-8238
$32 L

Queens — Shiro of Japan Atlas Pk
80-10 Cooper Ave (at 80th St.)
718-821-4704
$30

Upstate — Hatsume
297 Halstead Ave. Harrison, NY 10528
914-777-1543
$30 M L

Upstate — Kika House
11-21 E Washington Ave. Pearl River, NY
845-735-8885
$30 L

Upstate — Nada
200 Hamilton Ave. White Plains, NY 10601
914-948-0990
$40 L

Upstate — Tsuru
251 N Central Ave. Hartsdale, NY 10530
914-761-0057
$30 L

Long Island — Benihana
Northern Blvd. Munsey Park, NY 11030
516-627-3400
$30 L

Long Island — Benihana
520 Merchants Concourse, Westbury, NY
516-222-6001
$30 L

Long Island — Bonbori
14 Elm St. Huntington, NY 11743
631-673-0400
$40 L

Long Island — Inatome Steak House
6 5th St. Valley Stream, NY 11581
516-872-0419
$30 M

Long Island — Isono
214 Jericho Tpk Roslyn Park, NY 11001
516-437-4562
$30 M L

Long Island — Koban Restaurant
2016 Merrick Rd. Merrick, NY 11566
516-223-9200
$30 L

Long Island — Koisa
540 Westbury Ave. Carle Place, NY 11514
516-333-3434
$26 L

Long Island — Kura Bara
473 New York Ave. Huntington, NY 11743
631-673-0060
$30 L

New Jersey — Ichiban
414 Hackensack Ave. Hackensack, NJ 07601
201-489-0301
$30 L

New Jersey — Komegashi too

Located in waterfront Jersey City. Komegashi have the most gorgeous view riverlook Manhattan skyline and exciting sushi selections. Try our Chinashi Royale, the freshest pick from chef with selection from Japan and domestic. Only 5 min PATH from NYC
96 Town Sq. Place, Jersey City, NJ 07310
201-533-8888 www.komegashi.com
$30 L

New Jersey — Masa Sushi & Grill
91 W Allendale Ave Allendale NJ 0740 — $30
201-934-6616

New Jersey — Matsushima
595 Avenue Rd. Edgewater NJ 07020 — $35
201-945-8450

New Jersey — Monster Sushi
335 Springfield Ave Summit NJ 07901 — $30
908-598-1100

Connecticut — Fuji Garden Steak House
215 Liberty St Pawcatuck CT 06379 — $30
860-599-1155

Connecticut — KU
65 E Putnam Ave Cos Cob CT 06807 — $35
203-472-6313

$$$ $41 - 65

Upper East — Donguri
309 E 83rd St (bet 1st & 2nd Ave.) — $54
212-737-5656

Upper East — Geisha
33 E 61st St (bet Park & Madison Ave.) — $61
212-813-1112

Upper East — Sushi Sen-nin
1420 3rd Ave (bet 80th & 81th St.) — $53
212-249-4962

Upper East — TORI SHIN
1153 1st Ave (bet 64th & 65th St.) — $50
212-988-8400

Midtown West — Koi
40 W 40th St. (5th & 6th Ave) — $62
212-921-9330

Midtown West — Omido
1698 Broadway (bet 52nd 53rd St.) — $45
212-247-8110

Midtown West — Shimizu
318 W 51st St (bet 8th & 9th Ave.) — $45
212-581-1581

Midtown West — Sushiden
123 W 49th St (bet 6th & 7th Ave.) — $57
212-398-2800

Midtown West — Yakitori TOTTO
251 W 55th St (bet Broadway & 8th Ave.) — $53
212-245-4545

Midtown East — Aburiya Kinnosuke

It's such a hidden gem of a place you've never heard of at this different East Midtown Japanese where many of the delicately flavored items come off a sizzling grill. It's a little like going to Tokyo so "don't expect to hear much English." (Zagat Survey 2007)
213 E 45th St (bet 2nd & 3rd Ave.) — $51
212-867-5454

Midtown East — Fusha Asian Cuisine
1065 1st Ave (at 58th St.) — $45
212-752-8883

Midtown East — Hatsuhana
17 E 48th St (bet 5th & Madison Ave.) — $50
212-355-3345

Midtown East — Nippon
155 E 52nd St (bet Lexington & 3rd Ave.) — $49
212-758-0225

Midtown East — Restaurant SEO
246 E 49th St (bet 2nd & 3rd Ave.) — $60
212-355-7722

Midtown East — Ringo
205 E 45th St. (bet 2nd & 3rd Ave.) — $53
212-867-4200

Midtown East — Sakagura

Largest Sake Bar in the world with 200 varieties of sake and seasonal daily specials. Hand made soba and a combination of sake with a fresh dish for lunch are popular. A nearly half a thousand sq. ft. basement level is perfect for couples. Private party is available.
211 E 43rd St. B1F (bet 2nd & 3rd Ave.) — $50
212-953-3253 www.sakagura.com

Midtown East — Sushi ANN
38 E 51st St. (bet Park & Madison Ave.) — $60
212-755-1780

Midtown East — Sushiden

committed to the highest customer satisfaction, maintaining Japanese traditional techniques and creativity for the joy of eating. With freshest ingredients delivered daily from Japan, the executive chefs offer the best authentic sushi experience in NYC.
15 E 49th St (bet 5th & Madison Ave.) — $57
212-758-2700

Midtown East — Torys

The sister restaurant of Yakitori Totto, Torys is the newest Yakitori spot in Midtown. Menu showcases every imaginable part of chicken, faultlessly seasoned and grilled to perfection. Torys offers more Okonomiyaki and Sakes. Open for lunch and dinner.
24 E 52nd St. 2Fl (bet 2nd & 3rd Ave.) — $44
212-613-1800 www.torysnyc.com

Chelsea — Neko Nako
45 W 17th St (at 10th Ave.) — $50
212-929-6544

Chelsea — Ono
Gansevoort Hotel 18 9th Ave (at 13th St.) — $60
212-660-6766

Gramercy — BUTAI
115 E 18th St (bet Park Ave & Irving Pl.) — $42
212-387-8885

Gramercy — JAPONAIS
111 E 18th St (bet Irving Pl & Park Ave S.) — $50
212-260-2020

West Village — Aki
181 W 4th St (bet Barrow & Jones St.) — $41
212-989-5440

West Village — Blue Ribbon Sushi
119 Sullivan St. (bet Prince & Spring St.) — $51
212-343-0404

West Village — CHANTO Restaurant

CHANTO-Upscale and Hip in one. CHANTO Upstairs is an elegant fine-dining restaurant, where diners can enjoy inspiring Japanese cuisine in a trendy atmosphere. CHANTO BAR on street level offers more casual food including sushi and Kobe Beef burgers ($9).
133 7th Ave South (bet 10th & Charles St.) — $45
212-463-8816 www.chantonyc.com

West Village — Nagomi
179 Prince St (Thompson & Sullivan) — $50
212-387-8230

West Village — Soto
357 Sixth Ave (Washington Pl.) — $45
212-414-3088

East Village — JEWEL BAKO
239 E 5th St. (bet 2nd & 3rd Ave.) — $50
212-979-1012

East Village — LAN
56 3rd Ave (bet 10th & 11th St.) — $58
212-254-1999

East Village — Sumile
154 W 13th St (bet 6th & 7th Ave.)
212-889-7698
$45

Lower Mhn — MEGU
62 Thomas St. (Church & W Broadway)
212-964-7777
$50

Brooklyn — Blue Ribbon Sushi
278 5th Ave (bet. 1st St & Garfield)
718-840-0408
$51

Brooklyn — Zenkichi
77 N 6th St (bet Wythe Ave & Berry St)
718-388-8885
$50

Upstate — Nanaan
522 Mamaroneck Ave Wh te Plains, NY 10605
914-285-5351
$50

New Jersey — KIKU
355 Rt. 17 South Paramus NJ 07652
201-265-7700
$45

Staten Island — Fushimi
2110 Richmond Rd. (at Lincoln Ave.)
718-980-5300
$42

$$$$ $66 or more

Upper West — Asiate
Mandarin Oriental Hotel 35F
212-805-8881
$84

Upper West — Bar Masa
Time Warner Ctr 10 Columbus Cir 4th Fl
212-823-8800
$69

Upper West — Gari
370 Columbus Ave (bet 77th & 78th St.)
212-862-4816
$74

Upper West — Masa
Time Warner Ctr 10 Columbus Cir 4th Fl
212-823-9800
$446

Upper East — KAI
822 Madison Ave (bet 68th & 69th St.)
212-988-7277
$79

Upper East — Sasabune
401 E 73rd St (bet 1st & York Ave.)
212-249-8583
$80

Upper East — Sushi of Gari
402 E 78th St. (bet 1st & York Ave.)
212-517-5340
$70

Midtown West — Koba Club
68 W 58th St. (bet 5th and 6th Ave.)
212-644-5623
$120

Midtown West — NOBU 57
40 W 57th St. (bet 5th & 6th Ave.)
212-757-3000
$100

Midtown West — Sugiyama
251 W. 55th St (bet Broadway & 8th Ave.)
212-956-0676
$90

Midtown East — Hakubai
The Knimo Hotel 60 Park Ave (at 38th St.)
212-685-7111
$66

Midtown East — Ichimura
1026 2nd Ave. (bet 54th & 55th St.)
212-355-3557
$100

Midtown East — Inagiku
111 E 49th St (bet. Park & Lexington Ave.)
212-355-0440
$70

Midtown East — Kuruma Suski
7 E 47th St 2nd Fl (5th & Madison Ave)
212-317-2802
$109

Chelsea — MORIMOTO
88 10th Ave (bet 15th and 16th St.)
212-989-8883
$90

West Village — Ushiwakamaru
136 Houston St (Sullivan & MacDougal)
212-228-4181
$80

Lower Mhn — NINJA
25 Hudson St (bet Duane & Reade St.)
212-274-0500
$70

Lower Mhn — NOBU
105 Hudson St (at Franklin St.)
212 219-0500
$100

Lower Mhn — NOBU NEXT DOOR
105 Hudson St (Franklin & N Moore St.)
212-334-4445
$75

CAFE

Upper West — Beard Papa's Upper W.
We bake our special choux pastry several times daily and our secret recipe of whipped cream custard is made on the premise. You can taste the difference of our commitment to serve only the freshest cream puffs with the highest quality in every bite.
2167 Broadway (at 75th St.)
212 799-3770 www.mug nohousa com
Cream Puffs

Upper East — Choux Factory
1505 1st Ave (bet 77th & 78th St.)
212-288-2023
Cream Puffs

Midtown East — Cafe Zeiya Midtown E.
18 E 41 St (bet 5th & Madison Ave.)
212 779-0600
Bakery

Midtown East — Choux Factory
805 1st Ave (bet 49th & 48th St.)
212-223-0730
Cream Puffs

Chelsea — Choux Factory
318 W 23rd St (bet. 8th & 9th Ave.)
212-627-4318
Cream Puffs

West Village — Beard Papa's W. Village
5 Carmine St (bet. 6th Ave & Bleecker St.)
212 989-8855
Cream Puffs

East Village — Beard Papa's Astor Pl.
740 Broadway (bet Astor & Waverly Pl.)
212 353-8588
Cream Puffs

East Village — Cafe Zeiya East Village
68 Cooper Sq (at St. Marks St.)
212 243-4020
Bakery

East Village — Cacal Cafe Crepe
135 1st Ave (bet St. Marks & 9th St.)
212 460-5102
Crepe

East Village — Gateaux Bakery
494 Kinderkamack Rd Rivereedge NJ 07661
201-834-1131
Bakery

East Village — PANYA
10 Stuyvesant St (bet 2nd & 3rd Ave.)
212 777-1630
Bakery

Lower Mhn — Tasty Natural Desserts
150 Centre St. (at Walker St.)
212 219-9199
Dessert Bar

New Jersey — Parisienne
250 Main St Fort Lee, NJ 07024
201 592-8878
Bakery

KARAOKE

Upper East — Iggy's
1452 2nd Ave (bet 75th & 76th St.)
212-327-3043
no charge

Midtown East — Japan 27
366 3rd Ave (bet 25th & 27th St.)
212-439-2329
38/h /person

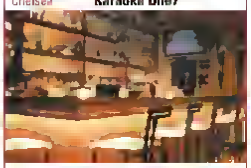
Midtown East — Japas 38
9 E 38th St (bet. 5th & Madison Ave.)
212-679-4040
$8/h /person

Midtown East — Karaoke Cube
238 E 53rd St 4th Fl (bet 2nd & 3rd Ave.)
212/755-1957
35/h /person

Korea Town — iBap Karaoke
25 W 36th St 3rd Fl (bet 5th and 6th Ave.)
646-752-4835
30/h

Korea Town — Karaoke Duet
53 W 35th St 2nd Fl (bet 5th & 6th Ave.)
646-473-0721
$4/h /person

Korea Town — Tinga Tinga Karaoke
162 Madison Ave 6th Fl (bet. 32nd & 33rd St.)
212-213-0175
$40/h /box

Chelsea — Karaoke One7

Karaoke One7 offers the city's largest song selection over 90,000 in 13 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing with your friends in a room equipped with a Hi-Fi sound glasses TV. Wide variety of drinks available from the bar. Drinks are half price during Happy Hour (2pm - 7pm) with some restrictions. Open 7 days from 2pm to 4am. Large party rooms available. Call for reservation.
23 W 17th St (bet 5 & 6Ave)
212-675-3527 www.karaoke17.com
$2/song

Korea Town — Toto Music Studio
38 W 32nd St #5 (bet. 32nd and 33rd St.)
212-904-6644
$35/h /box

East Village — Lush Lounge
9 E 13th St (bet 5th Ave & University Pl.)
646-486-3225
35/h /box

East Village — Planet Rose
218 Avenue A (bet 13th & 14th St.)
212-353-9500
$2/song

East Village — Sing Sing (Ave. A)
SING-SING KARAOKE AVENUE A
Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It's a perfect place for get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS
81 Avenue A (bet 5th & 6th St.)
212-674-0700 www.karaokesingsing.com
$7/h per person

East Village — Sing Sing (St. Marks)
SING-SING KARAOKE ST MARKS
Conveniently located on St Marks Street in the heart of East Village, Sing Sing is a Karaoke lounge with 16 Private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com
3 St. Marks Pl 2nd Fl (bet. 2nd & 3rd Ave.)
212/387 7800 www.karaokesingsing.com
$7/h per person

Lower Mhn — Asia Roma Bar & Lounge
40 Mulberry St. (at Worth St.)
212/385-1133
no charge

Lower Mhn — Bmy Karaoke Bar
8 Thompson St 2Fl (bet 9th Ave & Canal St.)
212-334-5490
$30/h /box

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Day Close | Delivery
Th F Sa Su | Family Dining
Reservations Required | Local Favorite
Vegetarian Friendly | Business Dinner

$ $25 and below

CHINESE

Upper West — Hunan Pork
235 Columbus Ave (bet 70th & 71st St) $23
212-724-1411

Upper West — Ivy's Cafe
154 W 72nd St (Broadway & Columbus Ave) $23
212-787-3333

Upper West — Ollie's
1991 Broadway (bet 67th & 68th St) $21
212-595-8161

Upper West — Ollie's
2957 Broadway (at 116th St) $21
212-932-8300

Upper East — Hunan Balcony
1650 3rd Ave (bet 92nd & 93rd St) $18
212-517-2088

Upper East — Lin's Noodle & Grill
1500 3rd Ave. (bet 84th & 85th St) $22
212-639-1313

Midtown West — Grand Sichuan
745 9th Ave (at 50th & 51st St) $15
212-582-2268

Midtown West — Joe's Shanghai
24 W 56th St (bet 5th & 6th Ave) $20
212-333-3868

Midtown West — Ollie's
200-B W 44th St (bet 7th and 8th Ave) $15
212-921-5988

Midtown West — Tong's Pavilion
65 W 55th St (bet 5th & 6th Ave) $20
212-956-6888

Midtown West — Wu Liang Ye
36 W 48th St (bet 5th & 6th Ave.) $25
212-398-2308

Midtown East — Dynasty Sung
511 Lexington Ave (at 48th St) $20
212-355-1200

Midtown East — Grand Sichuan
1043 2nd Ave (bet 55th & 56th St) $23
212-355-5855

Midtown East — Mee Noodle Shop
922 2nd Ave (at 49th St) $15
212-888-0027

Chelsea — Grand Sichuan
227 Lexington Ave (bet 33rd & 34th St.) $23
212-679-9770

Chelsea — Grand Sichuan
225 9th Ave. (at 24th St.) $23
212-620-5200

West Village — Empire Szechuan
173 7th Ave S (at Perry St) $15
212-243-6046

Lower Mhn — Dim Sum Go Go
5 E Broadway (bet Catherine & Oliver St) $15
212-732-0797

Lower Mhn — Golden Unicorn
18 E Broadway (Ows on & Catherine St) $15
212-941-0911

Lower Mhn — Jing Fong
20 Elizabeth St (bet. Bayard & Canal St) $15
212-964-5256

Lower Mhn — Joe's Ginger
25 Pell St (at Doyers St.) $15
212-285-0333

Lower Mhn — Joe's Shanghai
9 Pell St. (bet. Bowery & Mott St.) $15
212-233-8888

Lower Mhn — Lin's Dumpling House
28 Bowery (at Bayard St.) $10
212-349-0923

Lower Mhn — Mandarin Court
61 Mott St (bet Bayard & Canal St.) $15
212-608-3838

Brooklyn — Faan
209 Smith St (bet Baltic & Butler St) $15
718-694-2277

KOREAN

Korea Town — Book cheng dong
34 W 32nd St (bet. 5th Ave & Broadway) $15
212-736-9002

Korea Town — Don's Bogam
17 E 32nd St (bet 5th & Madison Ave.) $25
212-213-2200

Korea Town — Franchie
12 Park Ave (bet 34th & 35th St) $25
212-213-1001

Korea Town — Gam Mee Ok
43 W 32nd St (bet. 5th Ave & Broadway) $15
212-736-4113

Korea Town — HAN BAT
53 W 35th St (bet. 5th & 6th Ave.) $15
212-629-5588

Korea Town — HANGAWI
12 E 32nd St (bet. 5th & Madison Ave.) $20
212-213-0077

Korea Town — Hyo Dong Gak
51 W 35th St (bet. 5th & 6th Ave.) $15
212-695-7167

Korea Town — Komtang House
32 W 32nd St (bet. 5th Ave & Broadway) $15
212-947-8492

Korea Town — Kum Gang San
49 W 32nd St (bet. 5th Ave & Broadway) $20
212-967-0909

Korea Town — Kunjip Restaurant
9 W 32nd St (bet. 5th Ave. & Broadway) $15
212-216-9467

Korea Town — Seoul Garden
34 W 32nd St (bet 5th Ave. & Broadway) $15
212-736-9002

Korea Town — Shilla
37 W 32nd St. (bet. 5th Ave & Broadway) $25
212-967-1880

Korea Town — Won Jo
23 W 32nd St (bet 5th Ave & Broadway) $20
212-695-8815

Korea Town — Woo Chon
10 W 36th St (bet. 5th & 6th Ave.) $20
212-835-0678

West Village — Penang Curry Drive
541 La Guardia Pl (W 3rd & Bleecker) $20
212-477-0900

East Village — Bon Joo
107 1st Ave (bet 6th & 7th St.) $20
212-505-7974

East Village — Dok Suni's
119 1st Ave (bet 7th St & St Marks Pl) $15
212-477-9506

East Village — Sura
105 E 3rd St (bet. 3rd & 4th Ave.) $25
212-982-6390

Lower Mhn — Kori
253 Church St (bet. Leonard & Franklin St) $15
212-334-0001

Lower Mhn — Li Hua
171 Grand St (bet. Centre & Baxter St) $12
212-343-0030

Brooklyn — Dokebi
189 Grand St (bet Bedford and Driggs Ave) $20
718-782-1424

Upstate — Kalbi House
281 Central Ave White Plains, NY 10606 $20
914-328-0251

New Jersey — Gam Mee Ok
495 Main St, Fort Lee NJ 07024 $12
201 242-8333

THAI

Upper West — Lemongrass Grill
2534 Broadway (at 98th St.) $22
212-678-0888

Upper East — Jasmine
1813 2nd Ave (at 84th St.) $25
212-517-6854

Upper East — Sa-Wey
1479 1st Ave (at 77th St) $20
212-744-6374

Upper East — Spice
1411 2nd Ave (bet. 73rd & 74th St.) $25
212-535-5348

Midtown West — BANGKOK HOUSE

Established in summer of 2002 Bangkok house has been recognized as one of the best Thai restaurants in Manhattan. It features a great location near both Times Square and all Broadway Theaters. Listed one of the top ten best Thai restaurant in NYC by Citysearch
360 W 49th St. (bet 8th & 9th Ave.) $15
212-541-5543 www.bangkokhousenyc.com

Midtown West — Chanpen Thai
761 9th Ave. (at 51st St.) $20
212-586-5001

Midtown West — Pongsri Thai
244 W 42th St (bet. Broadway & 8th Ave.) $20
212-582-8392

Midtown West — Topez Thai
127 W 56th St (bet. 6th & 7th Ave.) $15
212-957-9020

YUM YUM 3

YUM YUM 3 is the third and most exciting of all the Yum Yum family of restaurants. Conveniently located at corner of 46th St. and 9th Ave. we offer the most authentically tradtional Thai menu and most affordable prices you can find in Manhattan
656 9th Ave (bet corner of 46th St.) $15
212-956-0639 www.yumyum3.com

Midtown East — YUM YUM BANGKOK

Casual hip atmosphere inexpensive but very worthwhile cuisine—a fun place to chill. We feature a variety of authentic Thai cuisine, seafood beef, duck and chicken dishes and weekly Chef's special. Prix Fixe Special only $14.95
650 8th Ave (bet 45th & 46th St.) $15
212-262-7244 www.yumyumbangkoknyc.com

Gramercy — Lemongrass Grill
136 E 34th St (bet Lexington & 3rd Ave) $22
212-213-3317

Flatiron — Pad Thai
114 8th Ave (bet. 15th & 16th St.) $20
212-691-6226

Chelsea — Pongsri Chelsea
165 W 23rd St (bet. 6th & 7th Ave.) $20
212-645-8600

Chelsea — Pongsri Thai
311 2nd Ave (at 18th St.) $20
212-477-2727

Chelsea — Regional Thai
206 7th Ave (bet. 21St & 22nd St.) $15
212-807-9872

Chelsea — Royal Siam
240 8th Ave (bet. 22nd & 23rd St.) $15
212-741-1732

West Village — Gelonga
145 W 4th St (bet Macdougal & 6th) $15
212-226-4267

West Village — Lemongrass Grill
9 E 13th St (bet. 5th Ave & University Pl) $22
212-242-0606

East Village — Holy Basil
143 2nd Ave (bet 9th & 10th St) $15
212-460-5567

East Village — Klong
7 St Marks Pl (bet 2nd & 3rd Ave) $20
212-505-8955

East Village — SEA
75 2nd Ave (bet. 4th & 5th St.) $15
212-228-5505

East Village — Spice
60 University Pl (bet 10th & 11th St.) $15
212-982-9756

Lower Mhn — Kin Khao
171 Spring St. (Thompson & W Broadway) $25
212-966-3333

Lower Mhn — Paap
177 Prince St (bet Sullivan & Thompson St) $25
212-254-9337

Brooklyn — Lily Thai
615 Grand St (bet Leonard & Lorimer St.) $10
718-218-7522

Brooklyn — SEA
114 N 6th St (at Berry St) $24
718-384-6050

Brooklyn — Tuk Tuk
204 Smith St (bet Baltic & Butler St) $12
718-222-5588

VIETNAMESE

Upper West — Saigon Grill
820 Amsterdam Ave (at 90th St.) $21
212-875-8072

Upper East — Asia Grill
1231 2nd Ave. (at 65th St.) $20
212-753-8818

Upper East **Boonthai**
1393A 2nd Ave (bet. 72nd & 73rd St.) 212-249-6484 — $12 L

Upper East **Vermicelli**
1492 2nd Ave. (bet. 77th & 78th St.) 212-288-8888 — $20 L

Korea Town **PHO32**
2 W 32nd St (bet. 5th Ave & Broadway) 212-695-0888 — $15 L

Chelsea **Lannam**
353 3rd Ave (bet. 27th & 28th St.) 212-686-5168 — $15 L

Chelsea **D Mai**
56 9th Ave (bet. 15th & 20th St.) 212-633-0050 — $25

West Village **Saigon Grill**
51 University Pl (bet. 11th & 12th St.) 212-982-3651 — $21 L

Lower Mhn **HOIAN**
135 W Broadway (bet. Thomas & Duane St.) 212-233-1339 — $15 L

Lower Mhn **Nam**
110 Reade St (Church & W Broadway) 212-267-1777 — $29 L

Lower Mhn **Nha Trang**
87 Baxter St (bet. Bayard & Canal St.) 212-233-5948 — $15 L

Lower Mhn **Pho Tu Do**
119 Bowery St (bet. Hester & Grand St.) 212-966-2866 — $15 L

Lower Mhn **Viet Cafe**
345 Grand St (bet. Harrison and Jay St.) 212-431-5888 — $35 L

OTHER

Upper East **Amber**
1406 3rd Ave. (at 80th St.) 212-249-5020 — $25 L

Midtown West **Blue Chili**
251 W 51st St (bet. 8th & Broadway) 212-489-5237 — $20 L

Midtown **VYNL**
754 9th Ave. (bet. 50th and 51th St.) 212-974-2003 — $25 L

Midtown West **Zen Palate**
663 9th Ave (at 46th St.) 212-582-1569 — $25 L

Chelsea **Planet Thailand 212**
30 W 24th St. (bet. 5th & 6th Ave.) 212-727-7029 — $25 L

Chelsea **Rice on Lexington Ave**
115 Lexington Ave (at 28th St.) 212-696-5400 — $15 L

Chelsea **Vele**
56 W 21st St (bet. 5th & 6th Ave.) 212-675-6007 — $20

West Village **Cafe Asean**
117 W 10th St (Greenwich & 6th Ave.) 212-533-0348 — $22 L

East Village **Friendhouse**
8 3rd Ave (bet. 12th & 13th St.) 212-388-1638 — $15 L

East Village **Lannam**
121 University Pl (at 13th St.) 212-420-1179 — $20 L

East Village **MA*YA**
234 E 4th St (bet. Ave A & B) 646-313-1967 — $20 L

East Village **Shiki Kitchen**
135 1st Ave (bet. 9th & St. Marks Pl.) 212-614-1805 — $25 L

Lower Mhn **Franklin Station Cafe**
222 W Broadway (bet. Franklin & White St.) 212-274-8525 — $10 L

Lower Mhn **Kampuchea Noodle Bar**
78 Thompson St. (at Allen St.) 212-529-3901 — $25 L

Lower Mhn **Rice**
282 Elizabeth St (Houston & Bleecker) 212-226-5775 — $12 L

Brooklyn **Chai Home Kitchen**
124 N 9th St (at Berry St.) 718-599-5089 — $16 L

Brooklyn **Planet Thailand**
133 N 7th St. (bet. Bedford Ave. & Berry St.) 718-599-5756 — $24 L

Brooklyn **Rice**
166 DeKalb Ave (at Cumberland St.) 718-858-2700 — $19 L

Brooklyn **Rice**
91 Washington St. (bet. Front & York St.) 718-222-8880 — $19 L

New Jersey **Bistro En**
252 Degraw Ave. Teaneck, NJ 07666 201-692-0700 — $25 L

$$ $25 - 40

CHINESE

Upper East **Cafe Evergreen**
1298 1st Ave (bet. 63th & 70th St.) 212-744-3288 — $35 L

Upper East **Our Place Cuisines**
1444 3rd Ave (bet. 81st & 82nd St.) 212-288-8890 — $32 L

Upper East **Pig Heaven**
1540 2nd Ave (bet. 80th & 81st St.) 212-744-4333 — $32 L

Upper East **Shanghai Pavilion**
1378 3rd Ave (bet. 78th & 79th St.) 212-585-3388 — $37 L

Upper East **Wu Liang Ye**
215 E 49th St (bet. 2nd & 3rd Ave.) 212-534-8888 — $29 L

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239 E 53rd St (bet. 2nd & 3rd Ave.) 212-758-8260 — $33 L

Midtown East **Dar Place Shanghai**
141 E 55th St (bet. Lexington & 3rd Ave.) 212-753-3900 — $30 L

Midtown East **Tse Yang Restaurant**
34 E 51st St (bet. Park & Madison Ave.) 212-688-5447 — $40 L

Chelsea **Bright Food Shop**
216-218 9th Ave (at 21St St.) 212-243-4433 — $26 L

Gramercy **Wakiya**
2 Lexington Ave (at 21st St) 212-995-1330 — $40

West Village **Chow Bar**
230 W 4th St (W 10 & Christopher St.) 212-633-2212 — $29

KOREAN

Midtown East **Korea Palace**
127 E 56th St (bet. Park & Lexington Ave.) 212-832-2350 — $35 Sa L

Korea Town **Kang Suh**
1250 Broadway (at 32nd St.) 212-564-6845 — $30 L

West Village **Da Hwa**
56 Carmine St (at Bedford St.) 212-414-1224 — $39 L

THAI

Upper West **Land**
450 Amsterdam Ave (bet. 81st & 82nd St.) 212-501-8121 — $26 L

Midtown West **Chai Home Kitchen**
330 9th Ave 212-707-8778 — $30 L

Chelsea **Jaiya Thai**
396 3rd Ave (bet. 28th & 29th St.) 212-889-1330 — $28 L

VIETNAMESE

Bo
Midtown East
246 E. 44th St. (bet. 2nd & 3rd Ave.)
212-661-6641
$40

Bao Noodles
Chelsea
381 2nd Ave. (bet. 22nd & 23rd St.)
212-725-7770
$26

Mai House
Lower Mhn
186 Franklin St. (Greenwich and Hudson)
212-431-0606
$35

OTHER

Hispaniola
Upper West
939 W. 181st St. (at Cabrini Blvd.)
212-740-5222
$39

Penang
Upper West
240 Columbus Ave. (bet. 71st & 72nd St.)
212-799-3868
$30

Rain
Upper West
100 W. 72nd St. (Amsterdam & Columbus)
212-501-0776
$40

Gobo
Upper East
1426 3rd Ave. (at 81st St.)
212-288-5094
$31

Rue 57
Midtown West
60 W. 57th St. (at 6th Ave.)
212-307-5656
$40

Gobo
West Village
401 6th Ave. (bet. 8th & Waverly St.)
212-255-3242
$31

Lucky Cheng's
East Village
24 1st Ave. (bet. 1st & 2nd St.)
212-473-0516
$40

O G.
East Village
507 E. 6th St. (bet. Ave. A & B)
212-477-4649
$30

CHUBO
Lower Mhn

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212-674-6300 www.chubo.com

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New Jersey
407 Bloomfield Ave. Montclair NJ 07042
973-233-9400
$30

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CHINESE

Shun Lee West
Upper West
43 W. 65 St. (Columbus & Central Pk. W.)
212-595-8895
$52

Philippe
Upper East
33 E. 60th St. (bet. Madison & Park Ave.)
212-644-8885
$60

China Grill
Midtown West
CBS Building, 60 W. 53rd St. (at 6th Ave.)
212-333-7788
$65

Ruby Foo's Times Sq
Midtown West
1626 Broadway (bet. 49th & 50th St.)
212-489-5600
$41

Chiam Chinese Cuisine
Midtown East
160 E. 48th St. (bet. Lexington & 3rd Ave.)
212-371-2323
$44

Chin Chin
Midtown East
216 E. 49th St. (bet. 2nd & 3rd Ave.)
212-888-4555
$46

Shun Lee Palace
Midtown East
155 E. 55th St. (bet. Lexington & 3rd Ave.)
212-371-8844
$52

Mr. Chow Tribeca
Lower Mhn
121 Hudson St. (at N. Moore St.)
212-385-9500
$60

KOREAN

Woo Lae Oak
Lower Mhn
141 Mercer St. (bet. E. Houston & Prince St.)
212-925-8200
$50

THAI

Kittichai
Lower Mhn
60 Thompson St. (bet. Broome & Spring)
212-219-2000
$56

VIETNAMESE

Le Colonial
Midtown East
149 E. 57th St. (bet. Lexington & 3rd Ave.)
212-752-0808
$50

OTHER

Ruby's Foo's Uptown
Upper West
2152 Broadway (bet. 77th & 78th St.)
212-724-6700
$41

Aja Asian Bistro
Midtown East
106B 1st Ave. (bet. 58th & 59th St.)
212-888-8008
$43

Asia De Cuba
Midtown East
237 Madison Ave. (bet. 37th & 38th St.)
212-726-7755
$50

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CHINESE

MR K's
Midtown East
570 Lexington Ave. (at 51st St.)
212-583-1568
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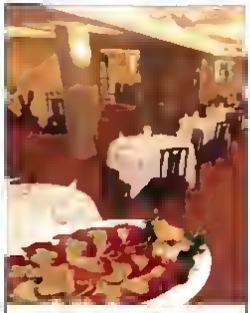

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Cook Japanese Dishes at home

–Much easier than you think

Rice is more nutritious than you think

Rice is a rich food. One rice ball contains around 250 calories of energy. The main nutrient in rice is carbohydrate, it contains protein, calcium, iron, magnesium, zinc, vitamins B1 and B2, and dietary fibers. Because of all these healthy nutrients, eating rice has many advantages. By eating one rice ball alone, you will be happy to know that you consume as much calcium as three cherry tomatoes, 1/3 the iron of corn and the same amount of magnesium as spears of five asparagus. Vitamin E, which prevents us from aging, is in there too, having the equivalent of eight teaspoons of sesame. Rice can be eaten after polishing it from the state of paddy, and is divided into white rice and brown rice by this process. Brown rice, a type of rice that hasn't taken all the parts of bran, is said to be healthier than white.

Rice is a versatile grain

Japanese rice, also known as "japonica," is a short-grain rice distinguished by its sticky texture when cooked. Most rice is polished – what we know as white rice or hakumai. However unpolished brown rice, or genmai, is becoming a popular healthy alternate. Rice is processed into various products and eaten in a number of ways in Japan. Most commonly as plain rice – a bowl of rice is served as a side dish to accompany breakfast (traditionally), lunch and dinner. Sushi is prepared with cooked rice and sushi vinegar. Donburi is a bowl of cooked rice with food on top. Some other dishes include Chahan (fried rice) and Chazuke (equivalent to cereal with tea replaced for milk and rice for cocoa puffs). Rice is also used to make sake, and snacks like senbei, rice crackers and agemochi.

Go shopping for your rice of choice

Most supermarkets carry an assortment of rice. The gigantic Mitsuwa Supermarket, across the Hudson River, carries countless different types, from the usual varieties, to a choice of select quality grains from areas especially known for rice cultivation such as Yamagata and Akita. Some popular brands include Nishiki, Homare, and Kagayaki. Rice is sold in small 2 lbs. bags and larger 20 lbs. bags. Price ranges vary depending on the quality and quantity. You should be able to find rice on sale at any given time. For example, I saw a large bag of Kagayaki on sale for $19.99 and Homare for $16.99 at Mitsuwa. If you eat rice more than 3 times a week, a larger quantity is recommended.

photos by Takuya Sakamoto

Cooking Advisor

Reiko Yamada

A celebrity-cooking teacher in Tokyo, Reiko Yamada brings a special creativity to her sophisticated cuisine. Her warm personality and wealth of cooking knowledge keep her classes highly sought after. An advisor to health institutions and food service providers, Ms. Yamada also develops menus for some of Tokyo's leading restaurants.
Reiko-cooking@nifty.com reiko-cooking@kezweb.ne.jp

Gyu-don a bowl of rice topped with beef

580 kcal

INGREDIENTS

- ❑ Thinly sliced beef 1 lb.
- ❑ Water ½ cup
- ❑ Sake ½ cup
- ❑ Soy sauce 4 tbsp.
- ❑ Mirin ½ cup ❑ Onion 1
- ❑ Cooked Rice 1 lb.

INSTRUCTIONS

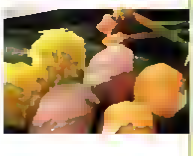
1. Slice the onion.
2. Put water, sake, soy sauce, and mirin in a pot and add the onion when it boils.
3. Add the beef when the onion becomes soft.
4. Put hot rice on a dish and serve the beef and onion on it.

Sushi Balls

Smoked Salmon Sushi
Roast Beef Sushi

INGREDIENTS (for 30 pcs.)

- ❑ Rice 2 cups
- ❑ Vinegar 6 tbsp.
- ❑ Sugar 3 tbsp.
- ❑ Salt 1 tbsp.
- ❑ Smoked salmon ½ lb
- ❑ Japanese mustard
- ❑ Capers 10-15 pcs.
- ❑ Roast beef ½ lb
- ❑ Shiso leaves 8 pcs.
- ❑ Grain mustard



INSTRUCTIONS

1. Make the sauce for the rice combining the vinegar, sugar, and salt.
2. Combine the sauce with the rice and allow to cool.
3. Cut the salmon and roast beef into bite size pieces.
4. Open the plastic wrap on your hand, put the salmon in the middle, add a little mustard and capers, and put a ping pong sized ball of rice on it. Twist the wrap and make a ball.
5. Grip the vinegar rice, shaping it into that of a straw bag, and cut the Shiso leaves in half, putting them on the beef and the rice.
6. Use a mix of grain mustard and soy sauce for dipping the roast beef sushi.

photos by Naoko Naga

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and sake.

GROCERY

JAS Mart 1
2947 Broadway (bet. 110th & 111th St.) — Japanese
212-666-4700

M2M B way & 114th
2935 Broadway (bet. 114th & 115th St.) — Japanese
212-280-4600

47St Japanese Deli
143 E 47th St (bet Lexington & 3rd Ave.) — Japanese
212-613-0675

Katagiri & Co. Inc
224 E. 59th St. (bet. 2nd & 3rd Ave.) — Japanese
212-755-3566

Yagura
24 E. 41st St. (bet. 5th & Madison Ave.) — Japanese
212-679-3777

Han Ah Reum
25 W.32nd St (bet. Broadway & 5th Ave) — Korean
212-695-3283

Woarijip
12 W 32nd St (bet. 5th Ave. & Broadway) — Korean
212-244-1115

CHEZ NDAH
900 Washington St (bet Morton & Leroy) — Japanese
212-675-4294

JAS Mart 2
35 St. Marks Pl (bet. 2nd & 3rd Ave.) — Japanese
212-420-8370

JAS Mart 3
34 E. 23rd St. (bet. Park & Madison Ave.) — Japanese
212-967-4852

M2M E. Village
200 E. 11th St. (at 3rd Ave.) — Japanese
212-353-2698

Sunrise Mart
4 Stuyvesant St. 2nd fl. (3rd Ave. & 9th St.) — Japanese
212-598-3040

Pearl River Mart
477 Broadway (Grand St. & Broom St.) — Chinese
800-878-2449

Sunrise Mart, SoHo
454 Broome St. (W Broadway & Wooster) — Japanese
212-219-0333

Tonjin Mart
81 Mulberry St. (bet. Canal & Bayard St.) — Japanese
212-962-6622

Tonjin Mart
6815 Fort Hamilton Pkwy (at 68th & 69th St.) — Japanese
718-238-0373

Family Market
29-45 Broadway (bet. 29th & 30th St.) — Japanese
718-956-7326

Sakura-ya
73-05 Austin St. (bet. Ascan Ave. & 73rd Rd.) — Japanese
718-268-9220

Asian Market
81 Colvin Ave. Albany NY 12206 — Chinese
518-458-8166

DAIDO
522 Mamaroneck Ave. White Plains NY — Japanese
914-683-6735

DS Seafood
14-16 North Central Ave. Hartsdale NY 10530 — Japanese
914-949-9095

Fuji Mart Corp. Scarsdale
516 White Plains Rd. Scarsdale NY 10583 — Japanese
914-472-1466

Kam San Foods LLC
22 Barker Ave. White Plains NY 10601 — Japanese
914-428-4500

Dishinbo
283 Halstead Ave. Harrison NY 10528 — Japanese
914-835-4330

Nara Japanese Foods
199A Main St. Port Washington NY 11050 — Japanese
516-883-1838

Shin Nippon Do
63 Mineola Ave. Port Washington NY 11577 — Japanese
516-625-1814

Toyo Foods
625 Port Washington Blvd. Port WA, NY — Japanese
516-944-8454

DAIDO
1345 18th St. Fort Lee NJ 07024 — Japanese
201-944-0020

Family Market NJ
10 Franklin Tpk. Waldwick, NJ 07463 — Japanese
201-444-5133

Mitsuwa Marketplace
595 River Rd. Edgewater NJ 07020 — Japanese
201-941-9113

Ridgewood Fisheries
30 Prospect St. Ridgewood NJ 07450 — Japanese
201-670-0882

Fuji Mart
1212 E. Putnam Ave. Riverside, CT 06878 — Japanese
203-698-2107

J-Mart
15 Orange St. New Haven CT 06510 — Korean
203-782-1234

Charry Mart
3498 Newbury St. Boston MA 02115 — Japanese
617-437-1939

Kotobukiya
1815 Massachusetts Ave. Cambridge, MA — Japanese
617-354-6814

Yoshinoya
36 Prospect St. Cambridge MA 02139 — Japanese
617-491-0721

Maida
30 N. Narberth Ave. Narberth PA 19072 — Japanese
610-747-0557

SAKE

Gotham Wines & Liquors
2517 Broadway (bet. 93rd & 94th St.) — Sake
212-932-0990

Nancy's Wine
313 Columbus Ave. (bet. 74th & 75th St.) — Sake
212-877-4040

Garnet Wine
925 Lexington Ave. (bet. 68th & 69th St.) — Sake
212-772-9211

Mister Wright
1593 3rd Ave. (bet. 89th & 90th St.) — Sake
212-722-4584

Ambassador Wine
1020 2nd Ave. (at 54th St.) — Sake
212-421-5078

Landmark wine
187 W. 23rd St. (bet. 6th & 7th Ave.) — Sake, Shochu
212-242-2323

Union SD Wine
140 5th Ave. (at 19th St.) — Sake, Shochu
212-675-8100

LEDU WINES
600 Washington St. (at Leroy St.) — Sake
212-924-7555

Astor Wine
399 Lafayette St. (at 4th St.) — Sake
212-674-7521

MJK liquor
161 3rd Ave. (bet. 15th & 16th St.) — Sake
212-475-8169

Warehouse Wines
735 Broadway (at W.8th St.) — Sake
212-572-7770

East Village Wine
168 Stanton St. (bet. Clinton & Attorney) — Sake
212-358-7700

Grenette Wine
151 Grand St. (bet. Crosby & Lafayette St.) — Shochu
212-925-1239

New York Wine EX
9 Broadway (bet. Morris & Battery Pl.) — Sake
212-422-0222

September Wines L.E.S
100 Stanton St. (at Ludlow St.) — Sake
212-388-0770

Heights Chateau
123 Atlantic Ave. Brooklyn NY 11201 — Sake
718-330-0663

Smith and Vine
288 Smith St. (bet. Douglass & Degraw) — Sake
718-243-2994

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914-949-5900

JAPANESE WHOLESALER

Central Boeki U.S.A., Ltd
55-30 48th Street Maspeth NY 11378 — Food
718-729-8966

Daiei Trading Co., Inc.
14-50 128th St. College Point, NY 11356 — Food
718-539-8100

JFC International Inc
40 Varick Ave. Brooklyn, NY 11237 — Food, Sake
718-456-8905

Nishimoto Trading Co.
602 Washington Ave. Carlstadt NJ 07072 — Food, Sake
201-804-1900

NY Mutual Trading Inc
25 Kingsborough Rd. Moonachie NJ 07074 — Food, Sake
201-933-9555

Wine of Japan Import
235 W. Railway, Pompton Plains NJ 07444 — Sake
973-835-5505

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Tofu meets western food. Morinaga Tofu Puree is the secret ingredient of new hit bread.

Tofu is not just an Asian ingredient reserved solely for Asian foods, it has a place in Western food, too. *Mr Jui Lin*, the production manager of the **Sun Merry** bakery, has created a bread using Morinaga Tofu Puree and it immediately became a huge hit

English Bread with Tofu hits your table.

Eating a slice of soft English bread while sipping a cup of hot tea in the morning can make you incredibly happy. *Tofu English Bread*, the English style bread made with tofu, is one of the newest items that **Sun Merry**, the bakery in Fort Lee, New Jersey, brought to their customers. It's still in limited production, but by noon all 50 loaves of the bread are usually gone

The man behind this new hit bread is *Mr Jui Lin*, who manages **Sun Merry's** huge factory-like kitchen, producing pastries, breads and sweet cakes every day "I was introduced to Morinaga Tofu Puree this past February. I like to try new things, and as I came to understand this product I thought, 'Why not? Give it a shot'" And that's how *Tofu English Bread* was born

The silky dough of Tofu English Bread shines before it's baked and transformed into fluffy English style bread

"Morinaga Tofu Puree does not have a strong tofu taste, so you can't detect the taste of tofu in the bread," he says The texture is so fluffy and so airy The taste is plain, but as you chew it gets sweeter and sweeter just like when you eat white rice

The ingredient that determines texture and taste

Mr Lin comes to the kitchen at 3:30 in the morning and starts preparations for serving freshly baked pastries and bread for his customers when the store opens a few hours later He makes two types of basic dough, and he uses one of them for making *Tofu English Bread* Morinaga Tofu Puree is blended well into the dough. "Morinaga Tofu Puree is so creamy and soft, and it's very easy to handle," *Mr Lin* says The Morinaga Tofu Puree causes the dough to become silky and smooth Once baked you have a savory bread The texture is softer than white bread, but it's not so soft that it can't be used for sandwiches and toast

At this point, *Tofu English Bread* is the only item at **Sun Merry** that uses Morinaga Tofu Puree however, *Mr Lin* confesses "I am quite open to creating new tastes. In the future, I'd like to try to create Danishes and cheesecake using Morinaga Tofu Puree."

Morinaga Tofu Puree is an innovative product with a low soy aftertaste It is made from organic soybeans grown in the US Like **Mori-Nu Tofu** it contains no preservatives and comes as an aseptic package which allow you to keep it at room temperature

MORI-NU

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2441 W 205th St Suite C102
Torrance CA 90501
TEL 310-787-0200
www.morinu.com

Jui Lin has worked at **Sun Merry** for 13 years He s created a wide variety of baked goods such as Japanese style kashi-pan buttery pastries and white bread

Sun Merry
2151 Lemoine Ave
Fort Lee NJ 07024
TEL 201-944-0088

❶ Half a loaf of Tofu English Bread sells for $3 25 ❷ Located in the Bridge Plaza mall, North of Fort Lee Sun Merry attracts regulars from the neighborhood The bakery also provides their products to Japanese grocery stores in Manhattan

Not all Soy Sauces are created equal.
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CONVERSATIAON with SAKE SOMMELIER

2 Keeping it Regional: Megu's service director works globally and drinks locally.

New York Magazine memorably says of Japanese eatery, Megu, "The menu is baffling, the portions are small, the prices are astronomical and the result is fantastic." That's Megu all over. Impressive and contradictory. It's a massive, expense account eatery that's built around a 600-pound temple bell and it's located in Tribeca, over 5,000 miles from Japan, but the sommelier believes in pairing regional Japanese sakes with regional Japanese foods. Masatoshi Omichi, Megu's Service Director for the last two years, talks about what his guests like to drink, how he pairs sake and the importance of umami, the mysterious sixth flavor much desired by chefs and gourmands alike.

How much sake does Megu sell, and who's buying it?

I would say that about 70% of our guests order wine with their dinner and about 30% order sake. Interestingly, most of our sake drinkers are Westerners and many of them have some experience with sake. We also have customers who are very interested in sake when they order it, they ask about its origins, where it's made, what kind of rice is it made with and a lot of them ask about aging. They wonder why there's no vintage for sake. Most of their ideas about sake are informed by wine.

Do you have any clients who refuse to even try sake?

Yes, but in that situation, I let the person do a blind tasting. I have an aged sake which is very similar to madeira and at the end of one dinner when the guests were having a chocolate dessert I gave them a little 2 ounce glass of this aged sake, then I asked them how it was. It turns out that they really liked it, and they were very surprised to find out it was sake.

How do you pair sake with food?

I have a website where I promote aged sakes, which are brown, almost red, and they're very nutty and aromatic with a buttery taste and they go great with red meat. Some classic sakes with higher acidity are very good with fatty meat, and pairing sake with seafood is easy since seafood is so popular in Japan, although it all depends on the fish and how it's served. Sashimi, for example, has a natural sweetness so I'd pair it with something crisp.

Basically, the most important thing about pairing is that the sake is born in a specific region of Japan and every region of Japan also has a famous local food. The food and the drink are grown next to each other. So if you have sake from Northern Japan I always recommend that you find a food from Northern Japan to go with it. It's easy to do this, even in the United States. I think Alaskan King Salmon is really great, much higher in quality than Japanese salmon, so when I serve Alaskan King Salmon I'll pair it with a sake from the Hokkaido region which is famous for its salmon, and it creates a very interesting combination.

Is there one brewer you enjoy the most?

I hold Marumoto in very high regard. I went there to visit last year and they grow their rice in the summer right in front of the brewery and, in the winter, they make sake. Right now they're applying for organic certification. They're very committed to being organic and biodynamic.

How did you discover sake?

I actually didn't know anything about sake when I lived in Japan, then I came to the United States about 15 years ago and everyone was drinking hot sake. There was one restaurant that I went to, Sakagura, that has 200 kinds of sake and they were the only people serving it cold. At first people would say, "Hey, it's not hot so it's not sake," and we would tell them that that's how people in Japan drink sake. That's when I became interested in letting people know about Japanese culture through food and sake. I went back to Japan and studied for my *Kikizakeshi Kosho Shikaku Nintei Shiken* [an exam for a sake license known as a *Kikizakeshi Kosho Shikaku*, the equivalent of holding the title "Master Sommelier" in the West] and I traveled to all the sake breweries. Before that I knew nothing about sake. Zero.

Does anyone in Japan drink hot sake?

Yes, and I recommend it. If you go to the brewers, almost all of them will have you taste hot sake, in fact they consume more hot than cold. For them the best temperature for tasting sake is around 43 or 45 degrees Celsius. If it's too hot, they cannot appreciate the flavor and aroma of sakes. Most producers don't drink the premium sake so much. They have the broad type, the junmai style.

Why?

The Japanese know what *umami* is. And the junmai sakes are brewed for drawing the *umami* of rice, and so they get more *umami* than the ginjo sakes. In general, the junmai style sakes are fullbodied. Here in America, people prefer the clean more sophisticated sakes. But the sake producers are looking for *umami*.

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WORDS FROM THE HEART FOR DASSAI 23 ❷

As one of the highest quality sakes in Japan, *Dassai 23* has earned legions of fans since its introduction in the US. Here is what they have to say.

It's so silky as if superfine particles structured the sake. I would rather enjoy it on its own.

—Toshi Koizumi, *Sake Hana*

Toshi Koizumi Sake Sommelier of Sake Hana, the Upper East Side bar specializing in sake He's ranked as one of the six NY region finalists in the 2nd World Kikisake-shi Competition

SILKY AND CLEAN LIKE WINE

He's served and drunk Dassai 23 almost every day for more than 5 years since he was first bewitched by it *Mr Toshi Koizumi*, the sake sommelier of **Sake Hana**, describes its taste "While pouring, it gives a hint of strawberry and a lychee smell but the fruity aroma changes to a fragrant Daiginjo flavor in the glass Then it flows over the tongue smoothly It's a sophisticated, clean sake" His description is so vivid the readers feel drunk already, but he goes on, "It isn't sugary and heavy like sake used to be The texture is silkier, and the flavor is cleaner, just like wine" As he puts his nose into the glass of Dassai 23, a smile breaks out across his face

THIS SAKE NEEDS NO FOOD

As a sake sommelier, he has his own philosophy bragging about their knowledge is not what sake sommeliers do, suggesting the perfect sake for the customer is far more important The customers' taste preference, mood, and occasion, what food it's paired with many factors come into play "The more I study sake, the more I realize I know nothing about it," reveals *Mr Koizumi* He currently devotes himself to exploring how amino acids in sake match certain tastes in food This contributes greatly to his ability to make food pairings Being asked what kind of food would be best for Dassai 23 he says, "I would rather enjoy it on its own What's unique about this sake is that it's so silky, as if superfine particles structured the texture I like to appreciate that"

THE TASTE IS PRICELESS

Mr Koizumi recommends Dassai 23 to customers for special occasions Although it's an expensive sake, as far as he remembers nobody has ever complained about the price after tasting it for the first time Usually they order another glass or bottle This is the charm of the sake that cast a spell over *Mr Koizumi* 5 years ago It's hard to analyze the magic, but he tries "People have a fixed idea that sake in general is strong and dry, but Dassai 23 isn't like that It has an outstanding flavor, something like 'umami' which I guess is created in the brewing and fermenting processes of this particular brewery This sake is so exceptional that it's easily detected in a blind tasting"

Interviewed at **Sake Hana**
265 E 78th St. New York, NY 10021
TEL 212-327-0582

-Voice from Dassai 23 enthusiast-

DRINK IT ON ITS OWN, BUT DON'T DRINK IT ALONE.

When I tried Dassai 23 for the first time I had a chance to see samples of the rice grains They had the milled rice and regular rice, and I was very surprised to see how small the rice of Dassai 23 was Then I tasted the sake, and it made a big impression on me because it was very refined and elegant The aroma is gentle and mild but you can pick up hints of fruit In my case, it was a melon or a summery fruit taste I would recommend that people try Dassai 23 on very special occasions like a celebratory evening It's a surefire hit I haven't met a person yet who doesn't like it As for pairing I usually drink it on its own focusing on the taste and the flavor Of course I drink it with other people I try not to drink the whole bottle by myself (laughs)

—Timothy Sullivan

Dassai 23 (Niwari Sanbu)
Junmai Daiginjo

Made from rice milled down to its core until only 23% of the original remains This is the highest degree of milling for commercial sake in the world It is a sake that is the pinnacle of refined elegance, subtlety delicate flavors and aromas

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Those Who Want Something New Should Go For CHIYOMUSUBI DAIGINJO.

千代むすび

With 200 different sakes and 80 kinds of shochu, **Landmark Wine & Spirits** never disappoints sake enthusiasts on the hunt for that one special bottle. This liquor store started selling sake and shochu three years ago after their buyer, *Mr. Kane Yoon*, fell in love with sake, and a year ago they started carrying sake and shochu from **Chiyomusubi Brewery**, which has been in operation for more than 140 years in Sakaiminato, the western part of Japan. "We carry 2 or 3 different sakes from them at a time," says Mr. Yoon. "Now we have their **CHIYOMUSUBI DAIGINJO**. It's very good, well balanced and very clean with a little bit of fruit flavor. Those are the characteristics our customers want."

He continues, "You can basically separate our customers into two groups. One wants dry sake and they tend to like it hot some of the time. Those are the customers I would recommend Junmai to. The others want to try something different from regular sake. They come here from a restaurant where they saw a massive sake list and they want to try something new, something better, something made with more craft. Those are the ones I would recommend **CHIYOMUSUBI DAIGINJO** to."

The red slender bottle of **CHIYOMUSUBI DAIGINJO** stands out. It is a perfect gift in this party season.

As for pairing food with this sake, he gives a couple of interesting choices. "I would say that you need a more elegant dish, nothing too filling, because the sake is medium bodied and its flavors are more subtle and delicate. I would go with something mild. If you think about American food rather than Japanese, you can try Brie or any medium bodied cheese. Nothing too smelly or stinky. Also, salads are always good. Fish dishes like grilled fish without sauce is a good match. Or you could try calamari, maybe, but I'm not so sure since I haven't tried it, yet. Calamari requires tomato sauce and I am not sure how it's gonna go with tomato sauce."

In Landmark, 80% of the customers seeking sake are American, and only 20 % are Japanese. Americans are well educated about sake, but *Mr. Yoon* confesses that they need to be more educated. "Not too many people know what they want from a sake, unlike wine. Wine is just catching on. Americans started discovering wine paired with food and after they tasted enough wines they know what kind of flavor they like. I think sake probably has a way to go before it's that popular. Sake is more subtle than wine. So, it will take time."

Landmark also carries **HAMA NO IMOTA**, the only shochu the brewery produces. It mainly attracts Japanese, according to *Mr. Yoon*, especially the shochu made from sweet potato, which seems difficult for Americans to appreciate. "At this point, Americans prefer sake to shochu because it's cleaner and it's easier on the palate." But he sees the future optimistically. "Sake and shochu culture here are still growing."

Mr. Kane Yoon is the buyer of Landmark Wines & Spirits. "You want to drink CHIYOMUSUBI DAIGINJO cold and store it cold also."

Opened 13 years ago, Landmark Wines & Spirits is now one of the rare liquor stores that specialize in sake and shochu. They hold free sake tasting every month and free shochu tasting once every 2 to 3 months in the store. Call for the details.

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JAPAN'S ART SCENES

As museums become more popular tourist attractions, Japanese museums are becoming more fascinating. For travelers looking for new destinations other than major cities like Tokyo and Kyoto, museums present a new and different face of modern Japan.

△ADACHI MUSEUM OF ART

This museum opened in 1970 with the founder's private collection. In addition to the museum's substantial collection of contemporary Japanese paintings, its Japanese garden has been highly revered not only in Japan but also in the rest of the world.

The founder, Zenko Adachi, was a post-war entrepreneur, and from his wealth and extensive business travel, he amassed more than 1,300 pieces of the country's most highly regarded contemporary paintings. At the same time, he was committed to developing the garden surrounding the house where he was born to fulfill his lifetime passion for Japanese gardening. As a result, the brilliantly designed Japanese gardens were realized and became another masterpiece in the museum's collection. A major American publication, *the Journal of Japanese Gardening* has ranked this garden as number one since 2003.

The Adachi Museum is located in Shimane Prefecture, just four hours on the bullet train from Tokyo and one hour from Osaka. It is well worth adding to your list of Japan cultural attractions for a thorough experience of Japanese traditional beauty in both art and nature.

http://www.adachi-museum.or.jp/e/index.html

©Dry Landscape Garden, the Adachi Museum

△21ST CENTURY MUSEUM OF CONTEMPORARY ART, KANAZAWA

This very contemporary museum opened in 2004 in one of Japan's most historic cities Kanazawa. The museum characterizes the city's unlimited interest in art and culture over the centuries. The three categories of the collection are: works of art produced in the 20th century, which are regarded as points of historical reference; post 1980 works of art, which present new values; and works of art rich with new creativity and produced by artists related to Kanawaza. The collection is a well rounded showcase of modern Japanese art with an evolving global perspective.

The museum's architecture is another major attraction. Two internationally renowned Japanese architects, Kazuyo Sejima and Ryuue Nishizawa are the architectural masterminds of the 21st Century Museum of Contemporary Art, who have already designed museums and office towers in North America and Europe -- including New York's new New Museum that has just opened in this December in the Lower East Side of Manhattan, and they joined to this museum project for the concept of an ideal architecture for the 21st century art museum. They have brought their concept of "an ideal architecture" to the design of the 21st Century Museum of Contemporary Art.

©21st Century Museum of Contemporary Art, Kanazawa

The circular glass-walled building allows clear vistas of the entire facility and brings harmonic views of the surrounding nature into the museum galleries, fulfilling the architects' dreams of creating harmony between nature and art.

http://www.kanazawa21.jp/

©21st Century Museum of Contemporary Art, Kanazawa

△BENESSE ART SITE NAOSHIMA

Yayoi Kusama: Pumpkin
Photo: Shugeo Anzai

Naoshima is the island of contemporary art! Benesse Art Site takes up the entire space of this one particular small island --among the many scattered all over Japan's Inland Sea -- and has converted it into one big museum. Started as an educational children's camp site, Naoshima had been developed as an out-

side contemporary art site for children, but certainly adults are now the most interested clientele. Aside from the renowned contemporary artworks, Tadao Ando's architecture is a Naoshima must-see. Benesse House, which does double-duty as an art museum and lodging facility and is the main building on this museum. Another Ando's architectural marvel's on Naoshima Island is Chichu (subterranean) Art Museum, to which two American contemporary artists have exclusively contributed their work, and in which some of Claude Monet "Water-Lily" paintings are displayed. Another of the island's projects gives back to the local community. In their Ie (house) Project, old residential houses have been meticulously renovated and then provided to artists for their art and architectural works.

To make the most of the island's art scene, stay in one of the hotels on Naoshima. Like the main building Benesse House, "Oval" is an accommodation wing of Benesse House with rooms, restaurants and cafes in the midst of Naoshima's beautiful nature and calmness. In 2006, new accommodations opened. Park and Beach are two other Tadao Ando's architectural presentations – unique two-story wooden structures, rare for his work.

http://www.naoshima-is.co.jp/english/index.html

△JOHN LENNON MUSEUM

The opening of this museum in 2000 marked the date that would have been the late John Lennon's 60th birthday. This museum is the world's first museum dedicated to the former Beatle, and has been realized upon John's focus on love. His Japanese widow, Yoko Ono says, "Japan is taking peace as an important element that will bring us all together in the global village, Japan is a good place for the museum."

The Beatles' tunes played in the background at the facility chronicle the history of the British music group as well as John Lennon himself, and the exhibitions include rather private belongings such as Lennon's family photographs, artwork, handwritten lyrics, and his trademark wire-rimmed spectacles.

The architecture of this museum is well-planned to reflect John Lennon's life. They pick white and glass façade as key colors to create soft but neutral atmosphere, which delivers John's avant-garde and artistic philosophy. The architecture planned the structure upon detailed discussions with his widow residing in New York City, and succeeded in realizing the perfect atmosphere to deliver John's message to today's generation. At the end of the museum tour, the visitors would feel his philosophy in the air.

This museum is not only for Beatles' fans but also for the younger generations who were born after John Lennon's death. This never-to-be-forgot artist left a lot of strong messages and music, and the museum focuses on passing his life and his works on to the new generations in the 21st century, while accommodating nearly 130 memorabilia articles of John Lennon and Yoko Ono's treasured collections.

The museum is located in Saitama Shin Toshin (Saitama new city center), a suburb of Tokyo, only 30 minutes north of Tokyo Station.

http://www.taisei.co.jp/museum/index_e.html

— Nori Akashi, Marketing Specialist at the New York Office of JNTO

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Discount Museum Passes for Tokyo and Kansai area

In response to the increasing popularity and growing attention to the art scene in Japan, two local museum discount passes have been created. In Tokyo, Japan's largest city, the "Grutt Pass 2007" is both convenient and affordable and an absolutely essential asset for the urban museum hopper. This 2,000 yen pass provides free or discount admission to the 56 museum facilities around Tokyo. The pass is valid for 2 months from the first admission, with one-time only admission to each representative facility.

For museums in the Kansai area, including Osaka, Kobe, Kyoto, Wakayama, and Nara, the "Museums Grutto Pass KANSAI 2007," is available for 1,000 yen. This pass provides admission to 65 museum facilities and is valid for three months from the first admission.

Check out Japan National Tourist Organization's web site (www.japantravelinfo.com) for where to buy the pass and a list of the facilities where the passes can be used. Please note that the passes are on sale until January 1, 2008 for Tokyo and February 29, 2008 for Kansai.

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"The Way of Calligraphy"

By Nani S Walker

Shodo Practice on the Isle of Manhattan

Above all, Shodo, the traditional Japanese art of calligraphy is a meditative practice. Adopted from China in the sixth or seventh century along with the introduction of Buddhism, and once an educational rite of the ruling elite, every Japanese student nowadays is required to study Shodo in elementary school. One of many cultural arts, Shodo involves five basic scripts: *tensho* (seal style), *reisho* (scribe's style), *kaisho* (block style), *gyosho* (semi-cursive style), and *sosho* (cursive style). The practice requires a set of basic materials, namely a *fude* (brush), *washi* (paper), *suzuri* (ink stone) and *sumi* (ink-stick). Shodo classes are offered at the **New York Buddhist Church** twice a week under the supervision of the Resident Minister – *Rev. T. Kenjitsu Nakagaki*.

I arrive early for Shodo class one Tuesday. Outside birds chirp amid the thick foliage protecting the residential neighborhood from a continuous sound of zipping cars below on the Westside Highway. Next to the entrance stands a massive statue in commemoration of the founder of Jodo Shinshu-*Shinran Shonin* (1173 -1262 A.D.). Resident minister *Rev. Nakagaki* greets me at the door. He seems slightly shy despite his polished English. He offers something to drink as we sit a moment before class begins. I ask him to chart a trajectory of his geographic path. He tells me he's lived in Northern California and Seattle before coming to New York. Meanwhile, the doorbell rings once, twice, another few times as students arrive in succession. My classmates range in age, many elders and one woman in her late-20s or early 30s. We are 8 in total.

Upstairs in what may once have been a dining area 9 of us sit around a rectangular table facing one another before our materials – first a felt piece on the table and newspaper (practice paper) / *hanshi* (rice paper) atop which a *bunchin* (weight) rests. *Rev. Nakagaki* describes the brush is viewed as an extension of oneself. One must write with the body, not the hand. Sitting one fist away from the table in an erect position, one must relax the body - concentrate on deep breathing. In a practice where the moment at hand is all, there is no room for hesitation. Ink preparation is just as important a process as the making of a stroke. A kind of swift rigor is necessary. One begins to become mindful of every moment and decision in itself.

New York Buddhist Church (NYBC)
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New York, NY 10025
TEL. 212-678-0305
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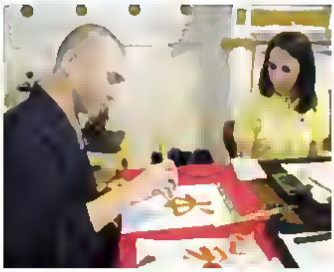
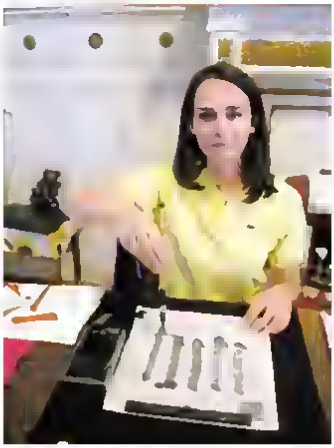
NYBC will give Kakizome (First Caligraphy on the New Year) event in the New Year's Day





Photographs by Takuya Sakamoto

Treat a Person as a Whole

How Homeopathy re-shapes the image of alternative medicine

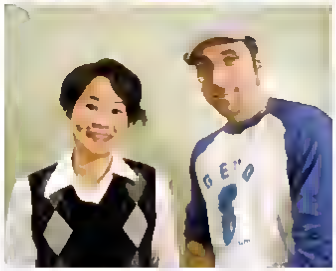
By Sam Frank

Although the human brain is what separates us from the animals, there is one thing that will forever link humanity to all of earth's living creatures: illness. To heal an ailment I usually go to the doctor's office, tell the physician my symptoms, and take medicine; but that pattern seemed quite archaic during my initial session with Homeopathic Consultant, *Yoshiko Kamiyama*. The decision to test Homeopathy stemmed from my experiences during childhood where I would get injured, and receive Homeopathic Medicine from my mother. Although the medicine healed my wounds, I never fully understood the depth of Homeopathic healing, which is why I felt it was important to get answers from a professional Homeopath.

A Homeopath is a person who practices Homeopathy, a natural, gentle, and effective form of healing. Homeopathy uses remedies that stimulate your own body's healing forces which then go on to alleviate mental, emotional, and physical pain. The philosophy surrounding Homeopathy is that pain or symptoms do not exist in isolation, but rather are intertwined with a person's physical, mental, and emotional state. Because Homeopathy aims to treat the person as a whole (not just the illness) all symptoms and characteristics of a person are important and relevant. "I'm looking to see what makes this person sick," explains Classical Homeopath *Yoshiko Kamiyama*. "[Homeopaths] are trained to listen in a way where people feel it's safe to open up."

Yoshiko Kamiyama's introduction to Homeopathy began 14 years ago when her then three year old son was diagnosed with a seemingly untreatable blood disorder. "We got to a point where a doctor at the hospital said, 'we'll have to do surgery, take out his spleen, and put him on medication indefinitely.'" remembers *Ms. Kamiyama*. Unwilling to acrept the doctor's prognosis she tried a number of alternative medicines before discovering Homeopathy, which then led her to the medicine that finally worked. Now, at the age of 17, her son "only takes the medicine when he needs it," says *Ms. Kamiyama* with a smile. "He doesn't have the blood disorder anymore, and since the first time he took that remedy he has never been hospitalized again."

This miraculous experience with her son fueled *Ms. Kamiyama's* dedication to helping people through Classical Homeopathy. Outside of commuting between New York and Tokyo to maintain a close relationship with her clients, *Ms. Kamiyama* has also traveled to rural areas of Paraguay in an effort to create an adequate healthcare system for the local community. While illness keeps humanity tied to animals, it's our ability to strive for medicinal improvements that will always demonstrate our intelligence. During my interview, *Ms. Kamiyama*, in a calming voice, used strategic questioning to deconstruct the emotional wall of defense, which often blocks the epicenter of my soul. By the end of our two-hour session a cathartic sensation ran throughout my body, signaling, (what I interpret as) the initial stages of healing. While illness keeps humanity tied to animals, it's the ability to strive for medicinal improvements that continually demonstrate mankind's intelligence.



Homeopathic remedies are safe to use with babies, children, adults, and the elderly. You can find a variety of Homeopathic remedies at local health food stores.

Yoshiko Kamiyama

Rockland Office
817 Chestnut Ridge Rd., Chestnut Ridge, NY 10977
Any day by appointment

Manhattan Office
20 W. 20th St., #301, New York, NY 10010
Sundays

You can contact Yoshiko Kamiyama by E-mail or phone.
yoshikokamiyama@hotmail.com
TEL: 914-954-6804

Fee Initial consultation $250
Follow up visits $120
Acute phone ins for established clients $40

Cover Artist Wanted

Chopsticks New York is the first free magazine solely devoted to information about Japanese related shops, restaurants, topics, and events in New York as well as dealing with culture, phenomena and trends in Japan. We are currently looking for a talented cover artist. Anybody can enter the contest. No experience required, you only need your own vision for this unique magazine. We look forward to your fresh ideas, unique approach, and original view.

Entry Rules

Submission materials

1. A short essay explaining your approach to the cover of *Chopsticks New York*. Clarify how you think your artwork represents the concept of the magazine.
2. A CD with sample images you would like to use for the cover
3. Your resume

(Please mail all of the materials to the following address)

Trend Pot, Inc.
Attn: Chop Cover Contest
30 W. 26th St., 10th Fl. New York, NY 10010

Application deadline: March 14th, 2008
No entry fee

Prizes

1st Prize One-year contract as cover artist of *Chopsticks New York*, 1 to 2-week exhibition engagement at a gallery in New York City

2nd Prize (2 or 3 people) 1 to 2 week exhibition engagement at a gallery in New York City

*Call or email for details: 212-431-9970 (x113) or komura@trendpot.com

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Beauty Guide

Indicated prices are [illegible] or has salons and [illegible] for spa.

HAIR SALON

Upper West — Hoshi Coupe III
2901 Broadway (at 100th St)
212 663-0460
F $40 / M $40

Upper East — Giovanni-Sacchi
1364 Lexington Ave (bet 90th & 91st St)
212-860-5657
F $50- / M $30-

Upper East — Michi
201 E 60th St (bet 2nd & 3rd Ave)
212 752-9229
F $60- / M $50-

Upper East — Tomoko Shima Hair Salon
A comfortable and private atmosphere in the Upper East. The stylists are highly reputable for high technique and extensive knowledge in treating hair types as well as Japanese straightening, Perm, Japanese Organic hair products are also available.
171 E 92nd St (bet 3rd & Lexington Ave)
212 722-9828 www.tomokoshima.com
F $60- / M $55-

Midtown West — Hisako Salon
9 W 46th St 2nd Fl (bet 5th & 6th Ave)
212 764-7640
F $45- / M $40-

Midtown West — Mingle New York
10 W 55th St 2nd Fl (bet 5th & 6th Ave)
212-459-3320
F $70- / M $70-

Midtown West — Mizu
57 W 57st St #1204 (at 6th Ave)
212 757-6360
F $125 / M $85

Midtown West — VIJIN
10 Rockfeller Plaza Concourse Level
212-397-2222
F $50- / M $50-

Midtown East — Hair Mates Midtown
114 E 40th St (bet Park & Lexington Ave)
212 986-2630
F $50 / M $50

Midtown East — Izumi Salon
22 E 49th St 2nd Fl (Madison & 5th Ave)
212 593-0438
F $55- / M $43-

Midtown East — Kiara
515 Madison Ave (at 53rd St)
212-832-2599
F $45- / M $37

Midtown East — Manish
231 E 53rd St (bet 2nd & 3rd Ave)
212-755-2823
F $45- / M $35-

Midtown East — Momotaro
Momotaro celebrates 35 years in New York City. Momotaro is the oldest Japanese Salon in New York, serving not only the Japanese community but all of New York. Nail Design, Gel Nail Extensions, Eyelash Extensions now available!
645 5th Ave 2nd Fl (bet Madison & 5th Ave)
212/759-2392 www.momotaro.us
F $65- / M $45

Midtown East — RH Plus Salon
RH Plus Salon is a brand new salon opened in 2007 staffed by stylists with over 20 years of experience in NYC and Tokyo. All aspects of hair design available. Japanese straightening, celebrity and anime character hairstyles. We offer affordable prices.
305 3rd Ave 2nd Fl (bet 48th & 50th St)
212-644-1058 www.rhplussny.com
F $70 / M $50

Midtown East — Salon Shin
141 E 47th St (bet 3rd & Lexington Ave)
212 759-8330
F $80- / M $45-

Midtown East — Shige Kosuda
Shige Kosuda Salon is a pioneer in Thermal Reconditioning of the Hair. The treatment straightens curly and unmanageable hair. Their highly skilled stylists carefully discuss your needs during consultations, catering to them accordingly.
141 E 55th St (bet 3rd & Lexington Ave)
212/759-2397 www.shigesalon.com
F $75- / M $50-

Chelsea — Hisako Salon
Located in the heart of Chelsea, this the sister salon to Hisako Salon in Midtown that has catered to both Japanese and local clientele for over 2 decades. Walk-ins are always welcome. Opened 7days Mon~Fri until 9pm.
163 7th Ave (bet 20th & 21st St)
212-989-2233 http://hisako.yoll.net
F $53- / M $40-

Chelsea — Hoshi Coupe I
259 W 19th St (bet 7th & 8th Ave)
212-255-0770
F $50 / M $50

Chelsea — KIWA Salon
234 W 27th St (bet 7th & 8th Ave)
212-620-3646
F $55 / M $55

Gramercy — Hayato New York
125 E 23rd St 2nd Fl (Park & Lex Ave)
212 673 7373
F $60- / M $60-

West Village — SEI-TOMOKO
142 W4 St (Washington Sq Pk & 6th Ave)
212-477-5475
F $35 / M $35

Lower Mhn — ARTE Salon
Japanese stylist Harumi is signature Japanese Straight Perm ($350 & up) uses 8 treatment solutions containing collagen and keratin. Damage to the hair is minimized with the courteous and thorough care. KERASTASE treatment ($35) mask ($40) also available.
294 Elizabeth St (bet Houston & Bleecker St)
212/941-5932 (Harumi) www.artesalon.com
F $65 / M $60

West Village — YUI Salon
Must try HEAD SPA with SHIATSU at this newly opened Hair Salon! After a deep scalp cleansing, shiatsu massage eases muscle tensions and promotes blood circulation to the scalp, neck and shoulders. It makes you look youthful with shiny hair.
323 W 11th St (Greenwich & Washington)
212-647-9803
F $70- / M $60-

East Village — AK Salon
90 St Marks Pl (bet. Ave A & 1st Ave)
212 260-6703
F $60 / M $50

East Village — Hair Mates Downtown
13 3rd Ave (bet 7th & St. Marks Pl)
212/777-4812
M $35- / M $35-

East Village — Hoshi Coupe II
214 E 9th St (bet 2nd & 3rd Ave)
212-505-0383
F $40 / M $40

East Village — K2 Salon
219 E 10th St (bet 1st & 2nd Ave)
212-260-5196
F $60- / M $50-

East Village — Lotus Salon
240 E 4th St. (bet. Ave A & B)
212-475-2744
F $60 / M $50

East Village — Powder Room
315 E 5th St (bet 1st & 2nd Ave)
212-677-2020
F $60 / M $50

East Village — Scena Salon
233 E 4th St. (bet. Ave A & B)
212-473-6200
F $60 / M $50

East Village — SEI-TOMOKO
240 E 13th St (bet 2nd & 3rd Ave)
212-533-6613
F $35 / M $35

East Village — SEI-TOMOKO 02
126 E 4th St (bet 1st & 2nd Ave)
212-473-3320
F $35 / M $35

East Village — Uana Salon
408 E 9th St. (bet 1st Ave and Ave A)
212-505-7773
F $60- / M $60-

Lower Mhn — Hoshi Coupe Soho
193 Prince St (bet Sullivan St. and 6th Ave)
212-353-6006
F $70 / M $70

Lower Mhn — Lotus Salon
7 Prince St (bet Elizabeth & Bowery St)
212-219-9293
F $70 / M $60

Lower Mhn — Lotus Salon
141 Reade St (bet Hudson & Greenwich St)
212-608-7766
F $60 / M $70

Lower Mhn — O Hair
13 Bleecker St (bet Mott & Elizabeth St.)
212-614-6729
F $34 / M $34

Lower Mhn — Shizen
627 E 6th St (Bet Ave B & C)
212.777.2129
F $65 / M $75

Lower Mhn — Takamichi Hair
35 Great Jones St (Lafayette & Bway)
212-420-7979
F $80- / M $50-

Lower Mhn — Uana Salon
218 Mulberry St. (bet Prince and Spring St.)
212-343-2233
F $85- / M $40-

Brooklyn — Commune Salon & Gift
Commune is a hair salon and a gift boutique located in Williamsburg. We provide gentle hair services, including quality Japanese treatments and low chemical processes. Our boutique offers a collection of creative jewelry and accessories.
191 Grand St (bet Driggs & Bedford Ave)
718-384-7412 www.communesalon.com
F $55- / M $45-

Upstate — Akana Salon
7 E Hartsdale Hartsdale NY 10530
914-948-0216
F $50- / M $45-

Upstate — Hair Studio NAKA
267 Halstead Ave. Harrison, NY 10528
914-835-0045
F $60- / M $50-

Upstate — Hiro's Hair Salon
94 Purchase St Rye NY 10580
914-921-4939
F $60 / M $50

Upstate — Momotaro
2 Spencer Pl 2nd Fl Scarsdale NY 10583
914-472-5897
F $60- / M $50-

Upstate — Salon Shin
731 White Plains Rd, Scarsdale, NY 10583
914-472-8617
F $50- / M $45-

Upstate — Salon Susan
15 E Hartsdale Ave Hartsdale, NY 10530
914-948-7475
F $40 / M $30

Long Island — LI Wave
18 Haven Ave Port Washington NY 11050
516-883-8048
F $40 / M $30

New Jersey — Akana Salon
2024 Center Ave Fort Lee NJ 07024
201-461-8044
F $40- / M $30-

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www.communesalon.com

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Japanese Straight Perm $300-

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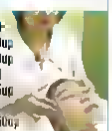
201 585 9699
*By appointment only
2039 Lemoine Ave.
Fort Lee NJ 07024

SHIGÉ KOSUDA

141 E 55th St, 1st Fl
(bet. Lexington & 3rd Ave)
212-759-2397 www.shigesalon.com
tue-sun 10:00am-7:00pm

WINTER SPECIALS



Seaweed Body Wrap $60-
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Micro Dermabrasion $49
Eyelash Extension $45up
Permanent Eyebrows
Eyeliner $150up

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New Jersey **Katsuko Salon** 2039 Lemoine Ave #1F Fort Lee, NJ 07024 201-585-9699	F $90- M $40-	
New Jersey **Michi** 535 River Rd Edgewater NJ 07020 201-941-1888	F $50- M $40-	
New Jersey **Salon Tomo** 1617 Parker Ave Fort Lee NJ 07024 201-346-0501	F $45 M $40	
New Jersey **Tosh Herr Supreme** 1560 Lemoine Ave., Fort Lee, NJ 07024 201-461-6642	F $45- M $40	

SPA

Midtown West **Nihon Onyu Spa** 15 W 44th St 10th Fl (bet 5th & 6th Ave) 212-575-7632	$30-	
Midtown West **SHIZUKA new york** 7 W 51st St 6th Fl (bet 5th & 6th Ave) 212-644-7400	$105 /50min	
Midtown West **Spodium** 49 W 32nd St. (bet 5th & Broadway) 212 967 8131	$80	
Midtown East **MOONFLOWER SPA**		

Moonflower Spa specializes in progressive treatments such as microdermabrasion, ultrasound treatment, deep pore cleansing facial with thorough extract and aromatherapy relaxation. Come relax your mind and body. We offer the best personal care possible

B E. 41st St. 3rd Fl (b.w. 5th & Madison Ave) 212-683-8729 www.moonflowerspa.com	$75 / 90min	
Korea Town **Aura Wellness Spa** 49 W 33rd St (bet Broadway & 5th Ave) 917-689-1663	$70-	
East Village **TAMAGO Skincare** 251 E 13th St (bet 2nd & 3rd Ave) 212-505-1598	$45/h-	
Lower Mhn **Corine Beauty Center** 121 Baxter St (bet. Canal & Hester St.) 212-941 7118	$45/h	
Lower Mhn **Facial Spa** 170-172 Canal St #303 (Mott & Elizabeth St.) 212-925-5114	$35 /30min	
Lower Mhn **KSS Beauty Spa** 187 Centre St (bet Canal & Hester St.) 212-966-9531	$35	
Lower Mhn **Spring Thyme Wellness** 75 Nassau St (bet. Fulton & John St.) 212-385-4573	$40-	
Queens **este de doronko** 119-43 Union Tpk Forest Hills, NY 11375 917-886-4004	$60-	
Upstate **este de doronko** 21 Lake St. White Plains NY 10603 917-886-4004	$60-	
New Jersey **King SPA Sauna** 321 Commercial Ave. Palisades Park, NJ 201 947 9955	$30	

Health Guide

and cannot guarantee or recommend

SHIATSU

Midtown West **Salon de Tokyo** 200 W 57th St #1308 (at 7th Ave) 212.757 2187	$70 /60min	
Midtown West **Esprit Wellness** 2 W 45th St #1708 (bet 5th & 6th Ave) 212-354-5376	$60 /15min	
Midtown East **Kenkodo Inc** 333 E 49th St Uny-O (bet. 1st & 2nd Ave.) 212-660-0088	$80 /60min	
Midtown East **IDO HOLISTIC CENTER**		

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B E 45th St 8th Fl (bet Madison & 5th Ave) 212-599-5300 www.docenter.com	$60 /90min	
Midtown East **Ease Salon** 51 E42 St #1405 (bet Madison & Vanderbilt) 212-661-5151	$40 /25min	
Midtown East **Do-in Center** 211 E 43rd St #1605 (bet 2nd & 3rd Ave) 212-697-9114	$120/h	
Chelsea **OHASHI INSTITUTE**		

Ohashi Shiatsu® — Beyond Shiatsu. Ohashi Shiatsu combines hands-on touch techniques, gentle exercises, and stretches in a seamless flow of movement to release stress. Sessions, Courses, M.T.vages, Workstudy, Internships and Career Pathways over the world.

147 W 25th St (bet 6th & 7th Ave) 800-810-4180 www.ohashiatsu.org	$85 /60min	
East Village **Kaisy** 229 E 9th St 2nd Fl (bet 2nd & 3rd Ave) 212-253-6171	$45 /50min	
Lower Mhn **Howard Beauty**		

Howard Beauty Salon offers a total beauty care from head to toe. Facial includes steam, hand massage, pore treatment and moisture pack. Foot massage chairs are equipped with TV. Private rooms available

34 Howard St 2nd Fl (bet Bway & Lafayette) 212-625-1988	$35 /60min	
Lower Mhn **Health Trail CO.** 23 Fell St 2nd Fl (bet Mott & Bowery St.) 212-609-2212	$80 /60min	

ACUPUNCTURE

Upper West **OrHong** 4167 Broadway (bet 176th & 177th St.) 646-239 8322	$55/ visit	
Upper East **Herbal Fairy Spa** 225 E 54th St #4 (bet 2nd & 3rd Ave) 212-268-3888	$80 /90min	

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http://www.panalink.com/massageloungers.html

Midtown West **Yamaguchi Acupuncture**
181 W 54th St #21 (bet 6th & 7th Ave.) 212-246-7596 | $140 /visit

Midtown West **NY Acupuncture & Herb**
250 W 57th St #1330 (at Broadway) 212-262-8836 | $100 /visit

Midtown West **Nihon Medical Group**
15 W 44th St 10th Fl (bet. 5th & 6th Ave.) 212-575-6810 | $80-

Midtown West **Eileen Chen**
115 W 57th St, Suite 511 (6th & 7th Ave.) 212-974-2880 | $100/h

Midtown East **David L. Zeng**
14 E 34th St 5th Fl (bet. 5th & Madison Ave.) 212-689-1773 | $80 /50min

Midtown East **Amy Nature Center**
137 E 47th St (bet 3rd & Lexington Ave.) 212-317-2720 | $80

Midtown East **Acumed Center**
150 E 58th St. #1C (bet. 3rd & Lexington Ave.) 212-888-8677 | $70 /50min

Midtown East **41st Street Medical**
11 E 41st St (bet.5th & Madison Ave.) 212-683-0041 | $90/ 120min

Chelsea **Yoshiko Kamiyama**
20 W 20th St #311 (bet. 5th & 6th Ave.) 914-954-6804 | Homeopathy

East Village **SuHu Natural Health**
1 Union Sq W #715 (at E 14th St.) 212-691-8281 | $90/ visit

Lower Mhn **Naturaline Therapy**
63 Bayard St #4 (Elizabeth & Mott St.) 212-608-6868 | $40

Queens **Chin Kei**
133-47 Sanford Ave #1G Flushing NY 11355 718-961-7222 | $50 /45min

Shop Guide

The following is a list of shops where you can buy Japanese goods, sewing and art.

APPAREL

Upper East **R by 45rpm**
17 E 71st St (bet Madison Ave and 5th Ave) 212-737-0545 | Clothing

Midtown West **Artfit,Inc**
21 W 58th St Suite 1E (5th & 6th Ave) 212-207-9085 | Clothing

Midtown East **BLOOM New York**

Bloom is one of Japan's largest and most renowned jewelers with over 200 branches. This is our first U.S. branch. Exclusive designs are simple, dainty and very unique. You will fall in love with our fine silver titanium, pink gold and silver jewelry. Come visit us!
361 Madison Ave (bet 45th & 46th St.) 212-970-0095 www.BLOOM.co.jp | Jewelry

Midtown East **Ripplu**

Japanese expert in body shaping undergarments with 20 years of experience. Specialize in custom-altered fits from small 30A to full 40H to enhance body shape. Three-step system gradually reshapes tissue through series of bras to increase fit naturally.
575 5th Ave 2nd Fl (at 47th St.) 212-599-2223 www.ripplu.com | Lingerie Shop

Midtown East **Royal Chic**
635 Madison Ave (at 59th St.) 212-688-0555 | Clothing

East Village **ARGASY**
425 E 9th St (bet 1st Ave & Ave A) 212-982-7918 | Clothing

East Village **BOBBY 2000**
104 E 7th St (1st Ave & Ave A) 212-674-7646 | Clothing

East Village **Local Clothing**
329 E 9th St. (bet. 1st & 2nd Ave.) 212-777-0050 | Clothing

East Village **Tokio 7**
84 E 7th St (bet 1st and 2nd Ave.) 212-653-6433 | Clothing

East Village **Tokyo Joe**
334 E 11th St (bet. 1st and 2nd Ave.) 212-473-0724 | Clothing

Lower Mhn **Junko Yoshioka**
154 Spring St. 2 Fl (W B way & Wooster St.) 212-226-8302 | Clothing

Lower Mhn **Kazuyo Nakano NY**
117 Crosby St (bet Houston and Prince St.) 212-941-7093 | Accessories

Lower Mhn **Mieko Mintz**
85 Thompson St (bet. Spring & Broom St.) 212-627-1524 | Clothing

Lower Mhn **Mika Inelome**
53 Reade St 3Fl (bet W B way and Church) 212-966-7777 | Clothing

Lower Mhn **R by 45rpm**
175 Mercer St. (at Houston St.) 917-237-0045 | Clothing

Lower Mhn **Iutu**
55 Spring St (bet Lafayette & Mulberry) 212-219-9548 | Clothing

Lower Mhn **UNIQLO**
546 Broadway (bet. Prince & Spring St.) 917-237-8000 | Clothing

Lower Mhn **Yamak**
321 1/2 Bleecker St (Christopher & Grove) 212-807-0100 | Clothing

Lower Mhn **Yohji Yamamoto**
103 Grand St. (at Mercer St.) 212-966-9066 | Clothing

J-POP CULTURE

Upper West **Kim's Video Columbia U**
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20 W 22nd St. (bet Broadway & 6th Ave) 212-380-1145		Gallery
West Village	**Art Zea Gallery**	
236 West 10th St. (Hudson and Bleeckers St.) 646-486-3222		Gallery
Lower Mhn	**Asian American Arts Ctr**	
26 Bowery 3rd Fl (bet Bayard & Pell St.) 212-233-2154		Gallery
Lower Mhn	**Gallery gen Tribeca**	
158 Franklin St (bet Hudson & Varick St.) 212-226-717		Gallery
Lower Mhn	**gallery onetwentyeight**	
128 Rivington St (bet Essex & Norfolk) 212-674-0244		Gallery
Lower Mhn	**Zakka Corp**	
147 Grand St (bet Crosby and Lafayette St.) 212-431-3964		Gallery

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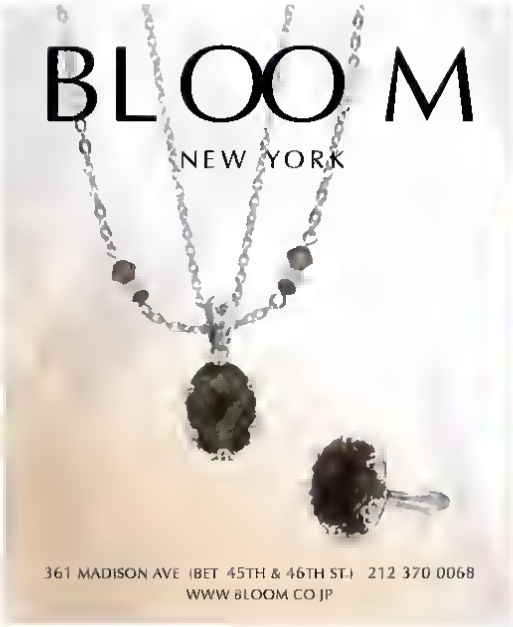
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212-637-8374

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-832-1155

Midtown East — Language House — Japanese
545 Fifth Ave. #510 (at 45th St.)
212-949-5456

Chelsea — ABC Language Exchange — Japanese
135 W. 29th St. #1204 (bet. 6th & 7th Ave.)
212-563-7590

Chelsea — Tenri — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212-645-2800

TRADITIONAL

Upper West — Ikenobo Society NYC — Ikebana
30 W. 60th St. #K (Columbus & Broadway)
212-757-0749

Upper West — Sogetsu Ikebana School — Ikebana
201 W. 70th St. (at Amsterdam Ave.)
212-873-0115

Upper East — Earthworks Pottery — Pottery
1705 1st Ave. (at 89th St.)
212-876-5546

Upper East — Urasenke Chanoyu Ctr — Sado
153 E. 69th St. (bet. 3rd & Lexington Ave.)
212-861-6191

Midtown West — New York Toge School — Pottery
5 W. 30th St. 3rd Fl. (bet. 5th & Broadway)
212-213-1711

Midtown West — The Nippon Club — Sado
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Lower Mhn — Ikebana Flowerm NY — Ikebana
173 Lafayette St. #207 (Broome & Grand St.)
212-255-3753

Lower Mhn — Kampo Cultural Center — Calligraphy
31 Bond St. (bet. Lafayette St. & Bowery)
212-226-3053

Queens — K-sui Shodo — Shodo

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Japan — Ikebane International — Ikebana
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212-724-7037

Japan — Ohara School of Ikebana — Ikebana
oharanyc@aol.com
646-314-3957

MARTIAL ARTS

Upper West — Kokushi Budo Institute — Karate
337 Riverside Dr. (bet. 105th & 106th St.)
212-866-6777

Upper West — NY Yoshinkan Aikido — Aikido
2726 Broadway 3rd Fl. (bet. 104th & 105th St.)
347-539-0422

Upper West — Shoreryu Matsubayashi — Karate
131 W. 72 St. 2fl (bet. Amsterdam & Columbus)
212-875-8928

Upper West — Shotokan Karate-Do NY — Karate
2121 Broadway 4th Fl. (at 74th St.)
212-799-5500

Upper West — UWS Kenshikai Karate — Karate
2744 Broadway 2nd Fl. (bet. 105th & 106th St.)
917-281-0487

Upper East — NYC Kendo Club — Kendo
351 E. 74th St. 5th Fl. (bet. 1st & 2nd Ave.)
212-474-6161

Upper East — Ultimate Karate USA — Karate
1950 3rd Ave. 3rd Fl. (at 107th St.)
212-426-4666

Upper East — WTKO Hombu Dojo — Karate
206 E. 93rd St. (bet. 2nd & 3rd Ave.)
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212-575-0151

Midtown West — New York SATO DOJO — Karate
257 W. 39th St. 14Fl. (bet. 7th & 8th Ave.)
646-235-0233

Midtown West — Shinpukan New York — Karate
250 W. 57th St. #529 (Broadway & 8th Ave.)
917-400-9183

Midtown East — Kenshikaikan Karate — Karate
YMCA, 224 E. 47 St. (bet. 2nd & 3rd Ave.)
212-756-9600

Midtown East — N.Y. Shorin Ryu Karate — Karate
37 W. 26th St. #8 (bet. Broadway & 5th Ave.)
212-490-3600

Chelsea — Bond Street Dojo — Aikido
214 W. 29th St. 3rd Fl. (bet. 7th & 8th Ave.)
212-477-0898

Chelsea — Eizanryu Jujitsu Biwako — Judo
214 W. 29th St. 3rd Fl. (bet. 7th & 8th Ave.)
212-290-0927

Chelsea — New York Aikikai — Aikido
142 W. 18th St. 2nd Fl. (bet. 5th & 7th Ave.)
212-242-6246

Chelsea — ShorinjiKempo NYC — Karate
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Chelsea — Tiger Schulmann's — Mix
39 W. 19th St. (bet. 5th Ave. & Broadway)
212-727-0773

Chelsea — U.S. Budo Kai-Kan — Karate
110 W. 14th St. 2 Fl. (bet. 5th & 7th Ave.)
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212-629-7709 www.oyamakaratenyc.org

Chelsea — World Seido Karate — Karate
51 W. 23rd St. 2nd Fl. (bet. 5th & 6th Ave.)
212-924-0511

West Village — New York Jiu Jitsu — Mix
666 Broadway Lower Level (at Bond St.)
212-343-8310

West Village — Shin-Budokai Honbu — Aikido
77 8th Ave. Lower Level (at 14th St.)
212-691-1378

East Village — Karate Honma Dojo — Karate
64 E. 4th St. (bet. 2nd Ave & Bowery)
646-436-0057

East Village — World Kenreikai Karate — Karate
4 W. 14th St. 3rd Fl. (at 19th St.)
212-677-7221

Brooklyn — Aikido of Park Slope — Aikido
555 5th Ave. (at 15th St.)
718-774-5532

Brooklyn — Japan Karate Assoc — Karate
565 Fifth Avenue (at 16th Street)
718-788-9345

Brooklyn — Jikishinkan Aikido Dojo — Aikido
211 Smith St. (bet. Baltic & Butler St.)
718-488-3511

Queens — Aikido Club of Queens — Aikido
220-29 Hillside Ave. (at Bayside Pl.)
718-464-4710

Queens — School of Taijutsu — Mix
475 Onderdonk Ave. Ridgewood, NY 11385
917-449-7035

OTHER

Midtown West — The Nippon Club — Dance
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Queens — The Arts Cure Center — Dance
33-24 Northern Blvd. (bet. 33rd & 34th St.)
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Japanese Lesson #3

[phrase]

～いくらですか。

~ikura desu ka. (How much~?)

All over the world, you have to ask the price of something before you can buy it and things aren't any different in Japan. But fear not, all you have to do is memorize these three simple words: **Ikura desu ka**. This is a question, so the structure of the phrase is somewhat different from the two basic phrases you've already learned, "**~ o kudasai**" and "**~ o misete kudasai**." To ask a question in Japanese, simply put "**ka**" at the end of the sentence and make sure you deliver the sentence in an upward intonation. Easy! In this phrase, "**ikura**" literally means "how much," and "**desu**" is the auxiliary verb.

However, the phrase "**Ikura desu ka**" is grammatically incomplete because the subject is missing. As I mentioned before, people often omit the subject and object in Japanese conversation when it's obvious what they're talking about. So, if you're holding the product that you're asking about, "**Ikura desu ka**" makes perfect sense. But if not, you need to add the subject to the sentence. Then, the super convenient words "**kore,**" "**sore,**" and "**are**" come in handy. Check out these sentences:

Kore wa ikura desu ka. (How much is this?)
Sore wa ikura desu ka. (How much is it?)
Are wa ikura desu ka. (How much is that?)

Now you're ready to ask the price of any product on any occasion! For those who are wondering what "**wa**" means, it's simply a subject-marking particle.

And the answer to your question is going to be, "**(number) + (currency) desu.**" For example, if the price is 500 yen, you will hear "**500 yen desu.**" In the case of "2 dollars," "**2 doru (dollars) desu.**"

If you're happy with the price and you want to buy what you're holding, just say, "**Kore (Sore, Are) o kudasai**" and now you're the proud owner of...something!

Illustration by Al Tatebayashi

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MOVIE

JAPAN'S GREATEST GENERATION:

How Masayuki Imai became the torch bearer for Japan's World War II history

by Grady Hendrix

Everyone knows that it takes a long time to make a movie, but 20 years? That's how long it's taken writer, director and star, *Masayuki Imai*, to bring his movie **The Winds of God – Kamikaze** to the big screen. Starting its life as a play called **Reincarnation** that *Mr. Imai* wrote and performed around the world when he was a relative nobody in his twenties, it's now a major motion picture that tries to get inside the heads and dissect the psychology of Japan's kamikaze pilots, who flew suicide missions towards the end of World War II, loading their planes with explosives and flying them into American battleships in a last ditch effort to hold off the US advance on Japan. *Mr. Imai* had performed his play to great acclaim around the world before world events made him feel that he had to bring it to a wider audience. Unable to interest a major studio in his project he raised the financing himself, and shot his entire film in English with Japanese actors. It's now set for an international release on December 7th of this year and on a recent visit to New York for the screening of his film at the Museum of Modern Art, he took some time to talk to *Chopsticks New York* about his movie's evolution from a small play called **Reincarnation** to an epic, independently financed film.

WHAT MADE YOU DECIDE TO CREATE A PLAY ABOUT KAMIKAZE PILOTS WAY BACK IN 1988?

Twenty years ago I was nobody, and the word 'kamikaze' was not a part of the history books in Japan. All I knew was that these crazy people had sacrificed themselves in World War II but when I started doing research I realized that the truth was quite different. I came up with the play but it was difficult to perform it in Japan at that time because it was still a sensitive issue. But in Los Angeles a producer showed some interest and so suddenly I was considering whether to bring it to America in 1988 when the first Gulf War was about to start. I was an actor with an avid interest in military history and I had been influenced and impressed by the anti-Vietnam movies like **The Deer Hunter** and **Apocalypse Now** but when the first Gulf War was gearing up all of the actors who had been in those anti-war movies were suddenly pro-war and the atmosphere in America was very patriotic and nationalistic and this was very puzzling to me. As an actor and a Japanese, someone from a country that has had two atomic bombs dropped on it, I felt that I had a responsibility to stand up to the sadness and craziness of war. And that's why I had to create the play. The result was quite astonishing and it did very well and that's why, once it was successful here, I was able to bring the play back to Japan.

AND SO WHY DID YOU DECIDE TO TURN THE PLAY INTO A MOVIE?

On September 9, 2001 I finished my final stage show in Okinawa and went on vacation. It was then that I heard about the 9/11 terrorist attack in New York City. On TV I saw devastating pictures of the area where I used to live while performing on Broadway, but what was most shocking to me was the headline in the Washington Post calling it a "Kamikaze Attack." As a Japanese person, I wanted the American people to understand what "kamikaze" actually stood for and the historical meaning behind it because it was completely different from the tragic events of 9/11. Kamikaze pilots never attacked civilians. So immediately I wrote the screenplay in Japanese, and then my friends translated it into English.

WAS IT DIFFICULT TO EXPLAIN TO YOUR VERY YOUNG CAST WHAT YOU WANTED?

All of the cast were quite young and two of them had even been born over here, and they were quite Americanized. But whether young people grow up in Japan or in North America they face the same situa-

tion: the world today is full of peace and everything is convenient. If it's hot, you turn on the A/C. If it's cold, you turn on the heater. If you're hungry in the middle of the night you go to the convenience store. For these people – Japanese or American – it's difficult to understand the spirit of self-sacrifice that motivated the kamikaze pilots. To let them understand what these young soldiers went through is almost impossible. They lived on the edge between life and death every day, but even though they were facing death and their ultimate goal was to sacrifice themselves, I believe that they lived hard. I was a former SDF (Self Defense Forces) officer so I understood the military aspects, but what I had to do was make my cast really and truly understand this. So I put them through the most difficult military drills to get that discipline. We rehearsed for eight hours a day for a month and for five of those hours I put them through physical drills until someone literally collapsed.

SO MUCH OF THE FILM IS DEEPLY RESEARCHED, AND YOU EVEN USE ARCHIVAL FOOTAGE OF ACTUAL KAMIKAZE ATTACKS. WHY IS THAT?

I could have made five movies for what it would have cost to recreate those attack scenes with computer effects. Even using archival footage it was still quite expensive. This footage doesn't exist in Japan, it's all from the US government and they charge you by the second for what you use. One of the problems I had to consider was whether the actual footage was so powerful that by comparison, what we shot might look cheap, but at the end of the day that archival footage was so powerful that I had to use it.

ARE YOU SATISFIED WITH THE FINAL MOVIE?

As you know, to create a movie the budget plays a big role and I had to direct the film and raise the funds as I was shooting, so when it comes to lighting, computer graphics, even the catering I could have done much more. But if I start to pinpoint all the things where I "want to" or I "could have" there's no end to it, so eventually I had to draw the line. So am I satisfied with the movie 100%? No, I'm not. Not only did I need more time to prep the project but learning English, learning the lines and having the movie flow in a foreign language as a director, actor and producer well, to tell the truth, I was probably a little over my head. But no one else was going to do it so I had to do it myself. However, I'm very happy with the final result. Of course now, as the producer, I have to think about making revenue from the film.

WHAT IS IT YOU HOPE PEOPLE GET FROM YOUR MOVIE?

Nowadays war is fought almost like a computer game – you don't see the enemy but you can kill them, you can annihilate them with all this technology. You and I have been speaking for an hour and now that we've gotten to know each other there's no way I could kill you or you could kill me. But war is so different now. The war in Iraq is going on and we both know it's far from over, but if you look out the window of this room you see that the New York Marathon was run today and it's hard to believe that this country is at war. The impact of war these days is completely different from anything we've ever experienced before, and it has made me understand the importance of communication. We're so detached from what's really going on in the world, but as we begin to understand our differences it shouldn't be that difficult for us to understand each other. We're at the stage where a push of the button could kill us all and so it's vital that we understand each other. It's not Iraq and Iran that are the source of evil, it's the politicians who are the source of evil. Of course, I'm not a politician, I'm an artist so I'm not going to be able to talk about things like this but I hope that through my movies I can get people to understand each other a little better.

YOU'VE SPENT THE LAST 20 YEARS OF YOUR LIFE WORKING ON THIS PROJECT. NOW THAT YOU'VE FINALLY FINISHED AND YOUR MOVIE IS SET TO OPEN ON DECEMBER 7th, WHAT ARE YOUR PLANS?

I'm going to get some sleep! I've spent so much time working on this project and one of the dangers is that people are beginning to label me. Personally, I want people in Japan and in the United States to really and truly understand what happened over the Pacific and the sadness of the Pacific War. If people see my movie and get more interested in this topic then maybe I'll do more work on it, but I'm getting older now, I'm 46 and I'd love to direct a romance or a love story that no one's going to complain about. I have two or three different ideas but once again the budget is the problem. So after December 7th I'd like to stop off in Hawaii and just chill.

YOU USED TO LIVE IN NEW YORK. DO YOU LIKE THE CITY?

Over the last 20 years I've been to Boston, San Diego, Texas and Chicago but I love New York. My fascination with New York is that it's not really America. This is the place where the finest brains in finance and the arts all come. It's the real deal, there's no faking it in New York. It shows a positive side of America that a city like this even exists in this country. It's a concentrated area where the real people exist and there's no other way to survive here than to attain a certain realness yourself. If you can make it in Tokyo you can conquer Japan, but if you can make it in New York you can conquer the world. In Tokyo you can get away with being half-assed. As a singer you don't need to have perfect pitch. But over here if you're a singer or a dancer we all know what it takes. As an artist, I love New York because of the truth that exists here.

Grady Hendrix writes Kaiju Shakedown, Variety's blog about Asian entertainment.

The Winds of God (2006)

Director: Masayuki Imai
Executive producer: Hajime Takeshita
Original Story and Screenplay by Masayuki Imai
Music: SOJIRO
Cast: Masayuki Imai, Takumi Matsumoto, J.J. Sonny Chiba, Hiroyuki Watanabe, Shinichi Tanaka, Koh Takeuchi, Nicholas Pettas

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Exhibition

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@Carnegie Hall Weill Recital Hall
Info. 212 926-2550 (New Heritage Theatre Group)

Celebrating the musical gifts that physically impaired men and women possess Unheard Notes "Differently – Able" Pianists, is a night of special music and possibilities as part of the Piano Paralympics, an international piano music festival that originated in Japan In its New York debut, world-class disabled pianists from eight different countries will perform as part of a demonstration concert to make people aware of the next Piano Paralympics in 2009

Hosted by Japan's Institute of Piano Teachers & Disabled Research Association (IPD), the Piano Paralympics, which first took place in Yokohama, Japan, in 2005, with the goals of researching better methods to teach the disabled and educating piano teachers to help teach them were first established by Japanese. Not just for the handicapped, the concert allows anyone with a physical disability to enter the competition and perform Another important goal of the festival is to give these endowed musicians the chance to share their gifts and establish their talents while showing people that you can overcome great challenges

With two concert performances, one being on December 3rd at the United Nations Dag Hammarskjold Auditorium as part of the U N 's International Day of Disabled Persons and the other on December 5th, at Carnegie Hall s Weill Recital Hall, this demonstration concert will undoubtedly show the great abilities that these disabled musicians possess, but also shed light on this fantastic music festival that features some great performers in their own right

Performance

November 28, 30 & December 1
SHIP IN A VIEW
BAM Howard Gilman Opera House
Japanese dance theater troupe Pappa Tarahumara creates expressive and poignant visual spectacles Drawing on dreams and memories of his seaside Japanese home, the troupe's artistic director Hiroshi Koike conjures images at once hallucinatory, disturbing and droll in Ship in a View A small vessel sails across the stage at a stately pace A pole rises skyward, its flag buffeted by the wind Singing foghorns and eerie lamentations fill the air as the dancers emerge from the shadows Initially disconnected the twelve performers' movements transform into clusters of vibrant, full-out dancing When hundreds of flickering bulbs descend from the ceiling to the stage bathing the whirling bodies in a silvery light it's unclear if this is the past present, or future What is certain is that there is nothing quite like entering—if only briefly—Koike s surreal world
Location BAM, Peter Jay Sharp Building
30 Lafayette Ave., Brooklyn, NY 11217
info: 718 636-4100
www.bam.org

November 29
Performance Workshop with Hiroshi Koike
Japan Society
Hiroshi Koike, the visionary founder and Artistic Director of **Pappa TARAHUMARA** (performing at BAM during Turning Japanese: New York), leads four hours of physical training and exploration of his signature "slow movement" at Japan Society. Participants learn how to heighten their physical awareness as they build their own choreography (Max 20 pp. Acting or dance experience required)
Location: Dance Forum 20 E. 17th St., 2nd Fl. New York, NY 10003
Time: 4:30pm - 8:30 pm
Fee: $30/$25 Japan Society members
Info: 212 715-1258 or www.japansociety.org

Hiroshi Koike, Founder & Director of Pappa TARAHUMARA ©Aya Sunahara

December 4, 6-7
Harry Partch's Delusion of the Fury
Japan Society
The late iconoclastic American composer Harry Partch (1901-74) was an innovative theorist who designed and created dozens of unique instruments for the performance of his music. Now, for the first time, Japan Society commissions and produces the unprecedented re-staging of Partch's Delusion of the Fury, a large-scale musical theater piece that has never been remounted since its first production in 1969. Built upon the timeless theme of life and death, Delusion of the Fury is based on two Japanese noh plays and an African folktale. Celebrated theater artist and MacArthur Fellow grantee John Jesurun directs and designs the production with award-winning composer/conductor and Harry Partch expert Dean Drummond as musical director in a rare production with Partch's original instruments, performed upon by Newband (http://www.newband.org). Multi-disciplinary performer Dawn Akemi Saito choreographs the production, completing the tour-de-force.
For the pre-performance lecture on December 6, W. Anthony Sheppard, musicologist and Professor of Music at Williams College, discusses the important influence of Japanese theater and music on composer Harry Partch's career.
Location: 333 E. 47th St., New York, NY 10017
Time: 7:30 pm-
Pre-performance lecture on Dec. 6 at 6:30 pm.
Fee: $32/$45 Japan Society members. Lecture on Dec. 6 is free to ticket-holders
Info: 212 715 1258 or www.japansociety.org

Lecture/Forum/Film/Festival

November 29
Free lecture at Donald Keene Center of Japanese Culture
Columbia University
David T. Bialock (University of Southern California) will have a free lecture on Eccentric Spaces, Hidden Histories: Narrative, Ritual, and Royal Authority from The Chronicles of Japan to The Tale of the Heike: A Book Talk.
Location: Columbia University
403 Kent Hall (bet. 116th St. and Amsterdam Ave.)
Time: 6pm - 7:30pm
info: 212-854-5036 www.donaldkeenecenter.org

November 29
OFF-SITE INNOVATORS NETWORK LECTURE
Beyond Web 2.0: How the Next Tech Revolution will Change the World
Japan Society
Dr. Hiroshi Tasaka, Professor at Tama University in Tokyo and President of Thinktank SophiaBank, has authored numerous books on the philosophy of working, management theory, business strategy, the Internet revolution and knowledge society, as well as paradigm shifts in human society. He will have a lecture on Beyond Web 2.0: How the Next Tech Revolution will Change the World. As a specialist in complexity systems, Dr. Tasaka explores how the next technology revolution will further empower the individual, blending the monetary and voluntary economies to create a new system of capitalism. Dr. Tasaka will also discuss ways in which technology will help build bridges between the U.S. and Japan as well as among countries in Asia. In the emerging post-knowledge society. Introduction by Eiko Ikegami, Professor of Sociology, The New School for Social Research.
Location: The New School, Conference room 510
66 W. 12th St. New York, NY 10011
Time: 6-8 pm
Fee: Free
For further information, call (267) 266-9209

December 1
Lecture: "Be Myself" by Rumiko Natsuki
Harmony of Shining Women Foundation
Ms. Natsuki, president of the Non-Profit Organization Harmony of Shining Women Foundation, will give a lecture

Hop, Step, J-pop!

APPLESEED: EX MACHINA NEW YORK PREMIERE

One of the best anime films I saw while researching my book, **Japanamerica**, was called **Appleseed**. I convinced my younger sister, a New Yorker, to join me for a showing in Times Square.

She was moved, nearly overwhelmed. "I didn't think animation could be so powerful," she said.

Japanese Pop Culture—from sushi to shochu to anime and manga—has entered America because of one simple reason. It's good.

I talked to Appleseed director *Shinji Aramaki* in Tokyo recently. He was, like most serious artists, humble and skeptical. His latest work, the sequel **Ex Machina**, will be previewed at the New York Anime Festival in the Jacob Javits Center, December 7 to 9. *John Woo* produced it, and *Miuccia Prada* designed costumes.

I asked *Aramaki* to name Ex Machina's ideal audience. "People who don't usually watch anime," he replied. "Real people. We know the otaku will come. But we really want people like your sister to love it."

Roland Kelts is the half-Japanese American author of JAPANAMERICA: HOW JAPANESE POP CULTURE HAS INVADED THE US, the co-editor of A PUBLIC SPACE literary magazine, and a lecturer at the University of Tokyo.

about self-awareness and self-improvement. Her inspiration came from an encounter with a medical doctor who initiated the idea with the message, "People should be true to themselves and be unique, individually. Every human being has inside a true self that is already the heart of a shining hero." This lecture is part of a series of lectures that Ms. Natsuki has conducted in places like London, Paris, San Francisco, and other numerous cities around the world.

Location: American National Standards Institute
25 W. 43rd St., 4th Fl. New York, NY 10036
Time: 3pm-5pm Fee: $20
Info: 212.252.1232 or NSWF-NY@nyc.rr.com
http://ny.nswf.org

December 4
Ikebana Demonstration by Anna Nakada
Ikebana International New York
Ikebana is the Japanese traditional flower arrangement, which has over 600 years of history. Anna Nakada, the master of Ichiyo School of Ikebana, will give a demonstration as a part of a monthly program of **Ikebana International of New York**.

Location: New York Horticultural Society
148 W. 37th St., New York, NY 10018
Time: 11am-
Fee: $35 (includes Bento Lunch)
Contacts: Hazue Rogers 718-329-0920 or
Chizuko Korn 212-987-8914

December 7th through 9th
NEW YORK ANIME FESTIVAL

The New York Anime Festival is a new anime convention launching at the Jacob K. Javits Center in Midtown Manhattan. It will feature exclusive and extensive anime screenings, guests from America and Japan, manga, cosplay, video games, live-action Japanese cinema, fashion, food, and the cultural treasures that gave birth to Japanese pop culture. Artists, animators, musicians, producers, directors, writers, voice actors - there are a lot of people who play a role in the making of anime, and the New York Anime Festival will be bringing both the big names everyone knows including Kobun Shizuno, who is a co-director of Evangelion, and Peter Fernandez, who is the iconic voice of Speed in Speed Racer, as well as the staff normally in the shadows of New York City. From creators to copy editors who all play a role, and all will be celebrating together at the New York Anime Festival.

Location: Jacob K. Javits Center 655 W. 34th St., NYC
Info: www.nyanimefestival.com

Welcome the New Year by Eating Fresh Buckwheat Noodles!

New Year's Day is the biggest holiday of the year in Japan and is celebrated with much seriousness. At the end of December, to welcome in the New Year, Japanese clean up the house and display *Shimenawa* (braided rice straw rope) at the front gate of the house. Then, as a custom that started from the middle of the Edo period (18th Century) we eat buckwheat noodles on the 31st of December. We call this type of noodle *Toshikosi Soba* (year-crossing buckwheat noodle).

Since noodles are thin and long, we believe we can live long and smoothly by eating the year-crossing noodle. Noodles are also believed to be able to ward off bad luck because they can be easily cut. Although Japanese eat buckwheat noodles throughout the year, the year-crossing buckwheat noodle is very special to us.

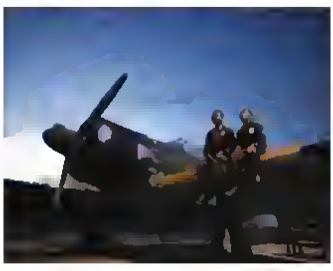
Buckwheat noodles contain Rutin, which is known to strengthen blood vessels. It also eliminates active oxygen and prevents artenosclerosis. The harvest time of buckwheat is from November to December, so December is known as the season of *Shin-soba* (fresh buckwheat noodles).

Japanese food lovers value the buckwheat noodle's aroma even more than its delicious taste. To enjoy the noodle's smell, it is necessary to eat them without chewing. So if you hear loud slurping noises when you see a Japanese person eating noodles, please don't think they have bad table manners. They are just enjoying the aroma of fresh buckwheat noodles!

Tsukiko Hattori is Head of the Hattori school of Japanese-style cuisine. Her brother Yukio Hattori is the president of the Hattori Nutrition College and is well known as Doc, a commentator on the television program Iron Chef on the Food Network.
http://www.shokuiodoho.jp/

December 7th through 20th
The Winds of God
The ImaginAsian
Actor / director Masayuki Imai first brought the film version of his play **Winds of God** to the movie theater in Japan in 1995. Now, his dream to make the film in English came true. The film depicts the spirits of Kamikaze pilots during World War II through the eyes of two American comedians who accidentally time-slipped to the era.

2 week limited angagement at ImaginAsian theater. Related article is on page 56-7
Location: 239 E. 59th St., New York, NY 10021
Info: 212.871-6682



December 14
Like a Shooting Star
(Kutenai no Nagareboshi)
Japan Society
The film is one of eight films in Japan Society's monthly film classics series: **NO BORDERS, NO LIMITS: 1960s Nikkatsu Action Cinema** curated by *Mark Schilling*.
Among Tetsuya Watari and director Masuda's favorite Nikkatsu films, *Like a Shooting Star* (aka *The Velvet Hustler*) stars Watari as strick Goro, a Tokyo hitman who steals a convertible and heads for Kobe to hide out. When the daughter of a jewel company president arrives in Kobe to investigate the disappearance of her fiance, Goro ends up helping her and trying to seduce her. Lurking in the background, however, is a hitman (Shishido) hired by Tokyo mobsters to whack Goro.

Info: 212-715-1258 or www.japansociety.org

Like a Shooting Star ©1967 Nikkatsu Corporation

WINTER CAMPAIGN GET RELAXED BY JAPANESE SHIATSU

Ido Center

Shiatsu massage center **Ido Center** offers a winter promotional campaign through December 31st. Receive heavenly treatments at discout prices during this period: Authentic Shiatsu (1 hour) plus two options (see list below) at $120 (reg. $140), and Authentic Shiatsu (1 hour) plus three options at $150 (reg. $170). The options are. Facial Acupressure (15 min), Reflexology (15 min), Zen Stretch (15 min), Immune Boost (15 min), and Reiki (15 min). *Location: 9 E. 45th St., New York, NY 10017*
TEL. 212-599-5300

GIFT CERTIFICATE SPECIAL "PON!!"

Mitsuwa Marketplace

You can receive a gift certificate on the same day you make a purchase in the store! **Mitsuwa Marketplace** in Edgewater NJ, will hold a campaign, "Gift Certificate Special "PON!!" from December 6 to 17th. When you pay at the register you'll get PON stamped behind the receipt during the campaign period. $50 receipt with PON stamp is replaced with a $5 gift certificate. The gift certificate is valid through December 31st. Food Court, tenants, specialty stores aren't included in this campaign. For details go to store fronts.
Location: 595 River Rd., Edgewater, NJ 07020

SMALL SIZE IH RICE COOKER IS NOW AVAILABLE

Zojirushi

With its high tech method, **Zojirushi's** Induction Heating (IH) System Rice Cooker & Warmer enables everybody to cook delicious rice. Because of this heating method, rice cooks exceptionally well without any special skill. Now its new version, Zojirushi 3-cup IH rice cooker is brought on the market for the first time. It's compact as well as power- and cost-saving, perfect for singles and couples. This IH Rice Cooker also features an easy to-clean clear-coated stainless steel exterior, healthy cooking options such as brown rice and germinated brown rice settings, and an interchangeable melody and beep signal. Other features include automatic keep warm, extra large LCD display for Clock and Timer functions and detachable inner lid.
www.zojirushi.com

NEW STYLE PASTA HOUSE HAS JUST OPEN

Pasta Wafu

Tucked behind the **Ramen Setagaya** in the East Village, pasta house **Pasta Wafu** has just opened its door the end of October. They proudly serve Japanese influenced pasta such as *Spicy Cod Roe Pasta*, and *Flying Fish roe & Shiso Leaves Pasta* as well as unique fusion pasta like *Kimchi Pasta*. They also have a counter bar serving sushi and Japanese style pasta. Since it's located behind another restaurant, it's almost hidden. Try new style pasta in the quiet setting.
Location: 141 1st Ave. (Behind Ramen Setagaya)
TEL. 212-529-2746

MEET THE CREATORS AND VISIT THE STUDIOS OF J-POP "THE COLD STEEL TOUR"

Digital Manga / Pop Japan Travel

The premiere provider of pop culture themed tours of Japan **Pop Japan Travel** presents **The Cold Steel Tour** from January 28th to February 6th. The tour includes four full days in Tokyo, a full-day tour of Kamakura, and two days in Sapporo, Hokkaido. During the tour, you will have a chance to meet the creator of "*Vampire Hunter D*," *Hideyuki Kikuchi* and the artist of "*D*," *Saiko Takaki* in the Studio Pierrot, the home of the anime "*Naruto*" and "*Bleach*." The tour costs $2500 plus $200 fuel surcharge. For more information, go to the website: www.popjapantravel.com
Office Location: 1487 w. 178th St., Suite 300
Gardena, CA 90248
TEL. 866-897-7300 (x111)

THE BIG CHIRISTMAS SALE

Book Off

The famous Japanese second hand bookstore **Book Off** will offer a great Christmas Sale. Selected English books will be on sale 30% off from December 24th to 30th and selected Japanese books will be 30 % off on December 24th and 25th. It would be a great surprise to find your favorite books at such reasonable prices. The selection is very diverse, having many categories. Book Off also has a large DVD and video selection as well. A paradise for booklovers, it's open 7 days a week, from 10am to 8pm.
Location: 14 E. 41st St., New York, NY 10017
TEL. 212-685-1410

TEMPORARILY CLOSED DUE TO UNIDENTIFIED FIRE

Artfit NY

The fire on October 26, has caused **Artfit NY**, the alteration and tailoring house to close temporarily. The date to reopen is unknown. If you need to contact, call or email to the information below.
TEL. 212-207-9095 artfitny@hotmail.com

Happenings Feature

You Know What happened?

THE UNIVERSITY OF TOKYO PARTNERS WITH YALE UNIVERSITY TO ESTABLISH A RESEARCH PRESENCE IN THE U.S.

The University of Tokyo (Todai), Japan's premier educational and research institution, has partnered with Yale University to establish the Todai-Yale Initiative for Japanese Studies and related Humanities and Social Sciences (Todai-Yale Initiative) at Yale University. Created as part of the larger collaboration that encompasses ongoing academic and student exchange between the two universities, the Todai-Yale Initiative will initially house three Todai researchers. This was officially declared on November 2nd at Yale Club in New York City with the presence of *Hiroshi Komiyama*, President of the University of Tokyo and *Richard C. Levin*, President of Yale University. "The creation of a research base in the U.S. is an important part of the University of Tokyo's plan to promote globalization of Japanese Studies and the first step towards bringing the discipline into the 21st century," said President *Komiyama*. "And since Todai and Yale have a century-long history of academic exchange, it was only natural for us to work with this great university."

Experience the very best in anime and manga – from the classic to the cutting-edge – in the heart of New York City!

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和洋折衷

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NYAnimeFestival.com
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DECEMBER 7th - - - 9th

JACOB JAVITS CENTER

www.nyanimefestival.com

GUESTS OF HONOR

Kobun Shizuno	Co-Director of Evangelion 1.0 You Are (Not) Alone
Aimee Major Steinberger	Character Animator for The Simpsons and Futurama
Peter Fernandez	The Voice of Speed Racer on Speed Racer
Corinne Orr	The Voice of Trixie on Speed Racer

MUSICAL GUESTS

Unicorn Table
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Voltaire

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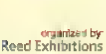

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Yamaguchi Acupuncture Clinic
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Acupuncture Center
Aja Asian Bistoro
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Chiam Chinese Cuisine
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Food Emporium at 32nd St.*
Gristede's at 32nd St.*
Gyu-Kaku
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Hatsuhana Park
Ido Center
Inagiku
Japan Society
Japas 27
Japas 38
Katsugiri
Kiara
Korea Palace
Manish
Mancanko-Tei 45
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momotaro
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MR K's
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Kum Gang San
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Wonjo restaurant
Woo Chon

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ABC Language Exchange
Bond Street Dojo
Chosha
Cosmic Comics
Daiichi Sushi
Disc-O Rama Union Sq. E
Eizan-ryu Jujutsu Biwako Dojo
Enju
Food Emporium at Union Sq.*
Gristede's at W. 24th St.*
Gristede's at W. 14th St.*
Gristede's at W. 26th St.*
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Forbidden Planet
Giant Robot
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Gyu-Kaku
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Izakaya GO
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JAS Mart (East Village)
K2 Salon
Kelsy Nature Center
Kim's Video
LAN
L'Annam
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Lotus Salon
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MJK liquor
Ohji Tei sho
Otafuku
Panya
Planet Rose
Powder Room
Rai Rai Ken
Ramen Satagaya
Shabutatsu
Shiki Kitchen
Sing Sing (Ave.A)
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Sobaya
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Ueno Salon
Union SQ Wine
Video Games New York
Yakiniku West
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ZEN

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Asian American Art Centre
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Zutto (W. Village)

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Yoshinoya

*Pick up available from 1st of the month

Note: Distribution locations are subject to change without prior notice

Please email for inquiries
reader@chopsticksny.com

Fresh Miniature Christmas Tree Basket

Water Crystal - Ameryllis Arrangements

Our store's Faux Flower Arrangements, Water Crystal Collection and Faux Orchid Pots have all been designed by Terry May Concept Flowers' in-house floral designers, and are all one-off arrangements unique to our store.

As an independent flower shop, we are proud to provide our luxury home items at up to 60% less than our fellow retailers.

New Item **Perennial Bonsai**

Our **Perennial Miniature Bonsai** are the toy varieties of the bonsai family. Deceptively realistic, all of our botanicals in the Perennial Beauty Collection are meticulously crafted to create a zen-like atmosphere without the work. Choose an animal from our selection of over 60 figurines.

Perennial Flower Arrangement

Faux Orchid Pot

Fresh Flower Bouquet

Celebrate the Holidays

at Terry May Concept Flowers

with exquisite fresh-cut flowers
&
the perfect gifts for all your friends with the most aristocratic of tastes
from our breathtaking floral gifts selection

Our originally designed Christmas Wreaths are on display. They are designed right in our Manhattan store, of the highest quality materials. Shop early for the greatest selection. From $39 to $395.

#1 in Customer Satisfaction

Terry May Concept Flowers www.TerryMayNY.com

Inside the Citigroup Center Atrium, 1st Floor
153 East 53rd Street (bet Lexington & 3rd Avenue) Mon-Fri: 8:30AM-8:00PM
November 23rd - December 24th Saturday: 10am-6pm / Sunday 12pm-6pm
Tel: 212-888-0303 info@terrymayny.com

Terry May
Concept Flowers

A New Film by Masayuki Imai

THE WINDS OF GOD

KAMIKAZE

"THE PUNCH LINE IS NO JOKE FOR COMICS TURNED PILOTS"

ON THE THEATER VERSION AT OFF OFF BRDADWAY IN 1988

- NEW YORK TIMES-

MASAYUKI IMAI

Exclusive New York Showing

TWO WEEKS ONLY

Dec. 7th – 20th, 2007

The ImaginAsian Theater @ 239 East 59th Street, NYC (Bet. 2nd & 3rd Aves.)

For Showtimes &Tickets: visit www.theimaginasian.com or Call the Box Office at 212-371-6682

Opening Night: Dec. 7th (Fri.) 7pm

Masayuki Imai (the film director and lead actor) will join the reception party following the movie.

For more information, visit: www.TheWindsofGod.com

"TOMI NO HOZAN" PROVIDES SUPPORT FOR THE WINDS OF GOD